

Name: Chicken Perlo (Perloo/Paella)

Yield:	Author: Barbara Walker		
Ingredients	Actual		Notes
	Weight	Measure	
Chicken – 4-5 pieces skinless			
Olive oil		1 tsp	
Bacon – 2 slices			Cut into pieces
Green pepper – 1/2 Large			Chopped
Rice – long grain	1 cup		
Chicken broth – 1 can		3/4 cup	
Onion	1/4 cup		Chopped
Salt	1/4 tsp		
Black pepper	1/4 tsp		
Parsley	3 tbsp		minced
Preparation			
Cooking Directions			
<ol style="list-style-type: none">1. Heat oil on medium-high heat in large skillet. Add chicken and cook about 8 minutes turning over once until both sides are brown. Remove chicken to a plate.2. Turn down heat and add bacon to skillet. Cook for 4 minutes. Remove bacon to small bowl.3. Add onions and green pepper and cook for 10 minutes. Then add rice and stir. Then add bacon, broth, salt and pepper and 1/2 cup of water.4. Return the chicken to the skillet, increase heat and bring to a boil.5. Reduce heat and cook 10-25 minutes until rice is done.6. Sprinkle parsley and serve.			