

# **Pollo Ponceo (Chicken Ponce)**

## **by Nisan Blaxberg**

### **Ingredients: (Serves 6-8)**

- 10-12 boneless, skinless chicken breasts
- (Set 1)
  - 1/2 cup olive oil
  - 5 oz Puerto Rican rum
  - 4 cloves minced garlic
  - 1 tsp salt
  - 1 tbsp black pepper
  - 1 tsp oregano
  - juice of two fresh limes
- (Set 2)
  - 1 yellow or red pepper
  - 1/2 cup diced celery
  - 1 cup cooked potato, plantains or yucca
  - 4 scallions
  - 8 queen size stuffed green olives
  - 1/4 cup capers
  - 4 oz slivered almonds
  - 1/2 cup yellow or red raisins
  - 4 tbsp fresh cilantro
- 1 cup pareve chicken stock
- Paprika
- Black or Red Rice (available Aisle 3 at Safeway)

### **Directions:**

Marinate chicken in Set 1 ingredients at least 4 hours. Place half the chicken breasts flat in baking pan. Mix Set 2 ingredients in Cuisinart, process until chunky but blended. Place ample portions of stuffing on top of each chicken breast. Place remaining half of chicken breasts on top of stuffing. Mix chicken stock with remaining marinade and pour over dish. Sprinkle paprika over each stuffed breast. Preheat oven to 350, bake covered for 20 minutes, then uncover and bake 20 more minutes. Serve over rice.