

# Pollo Guisado



## Ingredients

Large Pack of Chicken Thighs  
Adobo Seasoning to taste  
Olive Oil  
Green Pepper diced  
2 cloves of garlic  
Sofrito  
2 packs of Sazon  
Small can of diced tomatoes  
3 cups Chicken Broth  
Potatoes

## Stove Top Directions

1. Season chicken with adobo and Sazon.
2. Brown chicken thighs in large pot with olive oil.
3. Add green pepper and garlic until fragrant.
4. Add jar of sofrito and diced tomatoes and mix well.
5. Add 3 cups of chicken broth and bring to a boil for 20 minutes.
6. Add cubed potatoes, bring back to a boil, and turn to simmer until potatoes are done.

## Crockpot Directions

1. Season chicken with adobo and Sazon.
2. Brown chicken thighs in large pot with olive oil.
3. Line Crockpot with slow cooker liner
4. Add browned chicken, green pepper, garlic, jar of sofrito, diced tomatoes, cubed potatoes, and 3 cups of chicken broth.
5. Cook on low for 6 hours.