

Pollo Encebollado

Prep Time: 5 Minutes Cook Time: 50 Minutes Ready In: 55 Minutes

Servings: 6

"Orange and lemon juices contribute to a light citrus broth for this simmered chicken and onion specialty of Central America."

Ingredients:

6 chicken thighs
1 tablespoon corn oil
3 onions, thinly sliced
1/2 cup chicken broth
3 tablespoons orange juice
2 tablespoons lemon juice
Salt and pepper to taste



Directions:

1. In a large skillet, heat corn oil over medium-high heat. Add chicken pieces and sauté for 5 minutes, until lightly browned. Add onions and sauté for 2 minutes more. Add juice, broth, salt and pepper. Stir all together. Cover skillet and reduce heat to low. Let simmer for 45 minutes or until chicken is cooked through and juices run clear.