

SPANISH CHICKEN AND RICE

Ingredients:

6 chicken drumsticks
6 chicken thighs
2 tbsp. cooking oil
1/2 lb. ground beef
1 (16 oz.) can tomatoes, cut up
3/4 c. water
1 (3 oz.) can sliced mushrooms, drained (1/2 cup)
1/4 c. sliced ripe olives
1 (6 oz.) pkg. Spanish rice mix
1 (10 oz.) pkg. frozen peas, thawed



Directions:

Brown chicken, in hot oil; sprinkle with a little salt, pepper and paprika.
Season ground beef with 1/2 teaspoon salt and dash pepper; shape into tiny meatballs.
Place in shallow baking pan and bake in 350°F oven for 10 minutes. Combine tomatoes, water, mushrooms and olives; heat to boiling. Turn Spanish rice mix into 13 x 9 x 2 inch baking dish; pour tomato mixture over. Top with meatballs and chicken. Cover and bake in 350°F oven for 1 hour. Sprinkle peas over. Bake covered 15 minutes more.

6 servings.