



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM



Chef Lydia's Chicken Guiso with Tomato Salsa

Ingredients

- ¼ - ½ c Olive oil
- 1 lb chicken breast, large diced
- 1 garlic clove, minced
- 1 tsp cumin
- 1 tsp paprika
- Salt, to taste
- Pepper, to taste
- ½ medium yellow onion, diced
- 1 jalapeno, diced
- 2 Mexican or yellow squash
- ½ c corn kernels, fresh or frozen
- 2 tomatillo, or salsa verde
- 1 cilantro sprig

Directions

Heat a large saucepan on medium-high heat and add olive oil to cover the bottom. Add diced chicken, garlic, cumin, paprika, salt, and pepper. Cook the chicken for 2-3 minutes and then add the onion, jalapeno, squash, and corn and cook for another 2-3 minutes. Add ¼ c of tomatillo salsa and ¼ c water, then turn down the heat and let everything simmer for 10-13 minutes. Turn off the heat, and add cilantro as garnish and serve over Spanish rice for a lovely warm meal.



Check out Chef Lydia Gonzalez at: <https://www.lydiagonzalez.com/>