

## Arroz Imperial (Imperial Rice)



Preparation Time:

30 mins

Cooking Time:

15 mins

Total Time:

45 mins

Servings:

4-6

Ingredients

4 cups yellow rice, cooked

4 chicken breasts, cooked and shredded

1 onion, diced

1 bell pepper, diced

1/2 cup roasted pepper

1/4 cup green peas

10 green olives, chopped

2 tablespoons complete seasoning

1 pinch saffron

2 tablespoons garlic, chopped

1 tablespoon parsley

1/4 cup cherry wine

6 tablespoons mayonnaise

8 slices sweet ham

8 slices monster cheese

## Directions

Preheat oven to 350° F.

In a large skillet sauté chicken, onions, bell pepper, roasted pepper, green peas, capers, olives, and add all the spices.

Stir together all ingredients until the vegetables are softened, and set aside.

In a 9 x 13 baking dish add a layer of yellow rice.

Place 3 large tablespoons of mayonnaise on top of the rice layer and spread evenly over the entire surface.

Add a layer of the chicken sauté and spread evenly over the entire surface.

Repeat with another layer of yellow rice and spread evenly packing it down gently with the spoon.

Add another 3 large tablespoons of mayonnaise and spread evenly.

Top with 8 slices of the sweet ham spread evenly on top of the other layers.

Repeat with a layer of 8 slices of monter cheese over the ham and spread evenly on top of the ham layer.

Bake at 350° F for 15 to 20 minutes.

Decorate the top with red pepper slices and asparagus, if desired.