

Panes con pollo

Ingredients

1 package of chicken breast (10 lbs). Amounts vary based on number of people serving.
2 packs of Sazon Goya
2 Chile ancho
8 cloves garlic
1/2 - 1 table spoon sazón Tropical seasoning
1 teaspoon Cumin
3 table spoons chicken bullion
Black pepper to taste
1 6oz can tomato paste
5 big tomatoes
1 can 27oz diced tomatoes
1-1/2 large onion
1 green pepper
1 red pepper
1 yellow pepper
1-1/2 fresh celery
A few branches of cilantro or to taste
1 teaspoon of Goya Adobo all-purpose seasoning

Ingredients for Sandwich's

Bread- we use the regular white 6" hogie buns, use what you prefer.
Mayo
3 big fresh tomatoes
2 cucumbers
Lettuce or green leaf of choice
1 bunch of radish
These items will be cut up in slices to go on sandwiches.

Directions

Clean chicken, in large pot cover chicken with water add 1/2 onion and 3 cloves of garlic, boil until tender. Let cool remove chick and shred chicken. The leftovers in pot can be tossed.

The following items will be blended together.

Cut up all the fresh vegetables in chunks, except vegetables for sandwiches.

5 garlic cloves

2 chili ancho remove seeds and boil for 3 minutes.

Add items to blender and blend for approx. 4-5 minutes.

Once you finish blending add sauce to large pot. Add the remaining seasonings and bring to a boil for approx. 5 minutes, add shredded chicken and boil for additional 15-20 minutes.

Now you are ready to build your sandwiches.

Hope you enjoy!