

Pollo con Pintos

Source: Christopher Camacho (Servings: 2)

- **1 can Pinto Beans**
- **½ Large Onion**
- **3 cloves Garlic**
- **4 - 6 sprigs Parsley**
- **2 Green Onion**
- **Black Pepper**
- **3 tbsp. Butter**
- **1 cup Pace Picante Sauce**
- **2 Chicken Breast**
- **Chicken Seasoning**
- **1 tsp Salt**
- **Fresh Spinach**

1. Slice half of a large onion into slivers appropriately sized for sautéing. Add to unheated pan.
2. Finely chop the parsley and add to onions.
3. Using a garlic press, mash the garlic cloves and add to onions.
4. Slice two green onions into small pieces and add to onion mixture.
5. Grind pepper onto onion mixture and add butter.
6. Turn heat to medium and stir occasionally until onion slivers soften. Make sure to get all surfaces coated with the melting butter
7. While onion mixture sautés, drain and rinse pinto beans. Add to onion mixture and mix thoroughly.
8. Season chicken breasts to taste and place onto grill.
9. Add Picante sauce and salt to mixture. Mix thoroughly and reduce heat to simmer, stirring occasionally.
10. Mixture is ready when beans are soft.
11. Place chicken onto a bed of spinach; top generously with onion mixture and serve.