

Spicy Spanish Rice and Bean Chili

Warm up your taste buds with spicy Spanish rice and bean chili, a hearty dish combining aromatic spices, tender beans, and flavorful rice for a zesty and satisfying meal.

INGREDIENTS

1 pouch (8.8 oz) Rice-A-Roni® Heat & Eat Spicy Spanish Rice

3 cups low-sodium vegetable broth

2 to 3 tsp chili powder, depending on heat preference

1 tsp ground cumin

1 can (14.5 oz) diced tomatoes

1 can (15.5 oz) light or dark red kidney beans

2 green onions, thinly sliced (optional)

Sour cream or plain Greek yogurt

Shredded Mexican cheese blend

Chopped cilantro

HOW TO MAKE

DIRECTIONS

Prepare rice according to package directions. Transfer rice to large saucepan.

Stir in vegetable broth, chili powder and cumin. Add tomatoes and beans.

Bring to a boil; reduce heat and simmer 10 to 15 minutes. Add additional broth if chili is too thick. Stir in green onions.

Serve topped with sour cream or plain yogurt, cheese and /or cilantro, as desired.



PREP
TIME

5 min



COOK
TIME

15 min



SERVES

4

PRODUCT

