



PREP
TIME
5min



COOK
TIME
20min



SERVES
4

PRODUCT



Southwestern Ground Beef

Enjoy the bold flavors of southwestern ground beef, a savory dish featuring seasoned ground beef paired with vibrant peppers and spices for a zesty culinary experience.

INGREDIENTS

- 1 package (6.8 oz) RICE-A-RONI® Beef
- 3/4 lb ground beef, cooked and drained
- 1/2 cup chopped green bell pepper or 1 can (4 oz) chopped green chilies, undrained
- 1/2 cup chopped onion
- 1 garlic clove, minced or pressed
- 1 cup drained and rinsed black or pinto beans
- 1 cup frozen or drained canned corn
- 1 tbsp chili powder
- 3/4 cup salsa
- 2 tbsp chopped cilantro (optional)
- 2 tbsp margarine, butter or spread with no trans fat
- 2 1/2 cups water

HOW TO MAKE

DIRECTIONS

In a large skillet, combine rice-vermicelli mix and 2 tbsp of margarine.

Slowly stir in 2 1/2 cups water, Special Seasonings, bell pepper, onion and garlic; bring to a boil.

Cover and reduce heat. Simmer 12 minutes. Stir in cooked beef, beans, corn, and chili powder. Return to a simmer. Cover and simmer 5 to 7 minutes or until rice is tender. Add salsa and cilantro, if desired; cook and stir until heated through.