



PREP  
TIME

5 min

COOK  
TIME

25 min

TOTAL  
TIME

30 min

SERVINGS

4

Made with

# Chuckwagon BBQ Rice Round-Up

## Ingredients

- 1 (6.8 oz) package RICE-A-RONI® Beef
- 1/2 cup prepared barbecue sauce
- 1 lb lean ground beef
- 2 cups frozen corn
- 2 tbsp margarine, butter or spread with no trans fat
- 1/2 cup (2 oz) shredded cheddar cheese

## How to make it

1. In large skillet over medium-high heat, brown ground beef until well cooked. Remove from skillet; drain. Set aside.
2. In same skillet over medium heat, sauté rice-vermicelli mix with margarine until vermicelli is golden brown.
3. Stir in barbecue sauce and ground beef. Sprinkle with cheese. Cover; let stand 3 to 5 minutes or until cheese is melted.
4. Slowly stir in 2 ½ cups water, Special Seasonings and corn; bring to a boil. Reduce heat to low. Cover; simmer 15 to 20 minutes or until rice is tender.



**RICE-A-RONI® Beef**