



PREP
TIME

10 min

COOK
TIME

30 min

TOTAL
TIME

40 min

SERVINGS

4

Made with

Easy Italian Skillet Dinner

Ingredients

- 1 lb Italian sausage, casing removed and crumbled or ground beef
- 1 tsp dried oregano
- 1 (6.8 oz) package RICE-A-RONI® Spanish Rice
- 2 tbsp margarine, butter or spread with no trans fat
- 1 medium onion, cut into wedges
- 1 medium green bell pepper, cut into strips
- 1/2 cup sliced pimento-stuffed olives
- 2 cloves garlic, minced
- 1 (14.5 oz) can diced tomatoes, undrained

How to make it

1. In large skillet, saute sausage, onion, bell pepper and garlic until sausage is well cooked. Remove with slotted spoon; set aside.
2. In same skillet over medium heat, saute rice-vermicelli mix with margarine until vermicelli is golden brown.
3. Slowly stir in 2 cups water, tomatoes, olives, oregano and Special Seasonings; bring to a boil. Reduce heat to low. Cover; simmer 15 to 20 minutes or until rice is tender. Stir in sausage mixture; serve.



RICE-A-RONI® Spanish Rice