

# Quick Spicy Spanish Rice and Veggie Skillet

## Ingredients

- 1 pouch (8.8 oz) Rice-A-Roni® Heat & Eat Spicy Spanish Rice
- 1 tbsp olive oil
- 3/4 cup celery, diagonally sliced, about 1/4-inch thick
- 1/3 cup chopped onion
- 1/3 cup diced bell pepper, one color or a combination
- 1 cup frozen corn
- 1 garlic clove, minced
- 2 tbsp crumbled Manchego cheese or shredded pepper-jack cheese

## How to make it

1. Prepare rice according to package directions.
2. Heat olive oil in large nonstick skillet over medium heat until hot.
3. Add celery, onion and bell peppers; cook about 3 minutes or until celery is crisp tender, stirring occasionally. Stir in corn and garlic. Continue cooking 1 to 2 minutes until all ingredients are heated through, stirring frequently.
4. Stir in Spanish Rice. Sprinkle with cheese.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	5 min	25 min	2

## Made with



Rice-A-Roni® Heat & Eat Spicy Spanish Rice