



PREP  
TIME  
5 min

COOK  
TIME  
25 min

TOTAL  
TIME  
30 min

SERVINGS  
6

Made with

# South-of-the-Border Rice Pilaf

## Ingredients

- 1 package (6.4 oz) RICE A RONI® Jalapeño Cheddar
- 2 cups water
- 2 tbsp unsalted butter or margarine
- 2/3 cup reduced-fat milk
- 2 cloves garlic, minced
- 1 cup chopped fresh tomatillos
- 1 cup packed chopped fresh spinach
- 1/4 cup thinly sliced green onions
- Chopped cilantro (optional)

## How to make it

1. In medium saucepan, combine rice, water and butter or margarine. Bring to a boil. Add garlic.
2. Cover, reduce heat to low. Simmer 18 to 20 minutes or until rice is tender and most of the liquid is absorbed.
3. Stir in milk, Special Seasonings and tomatillos. Increase heat to high. Boil 1 to 2 more minutes, stirring constantly.
4. Stir in spinach and onions. Cover and remove from heat. Let stand 3 minutes. Stir well before serving.
5. Sprinkle with cilantro, if desired.



**RICE A RONI® Jalapeño Cheddar**