

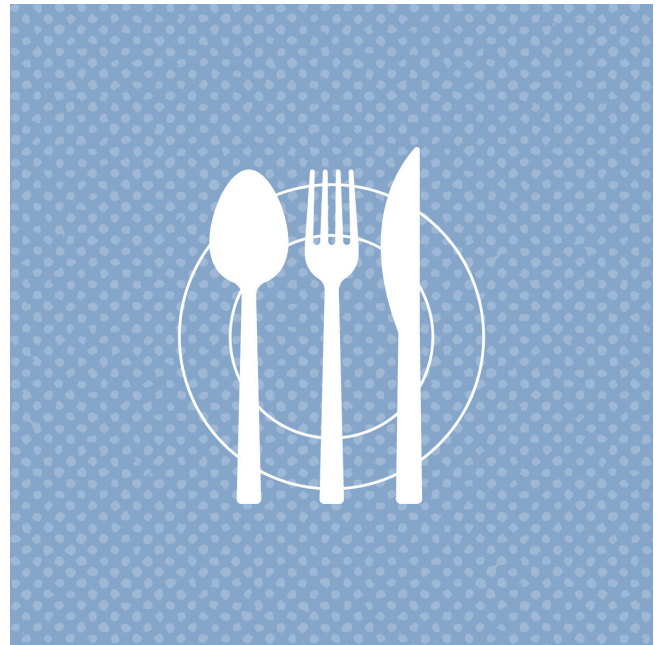
Spicy Spanish Rice and Bean Chili

Ingredients

- 1 pouch (8.8 oz) Rice-A-Roni® Heat & Eat Spicy Spanish Rice
- 3 cups low-sodium vegetable broth
- 2 to 3 tsp chili powder, depending on heat preference
- 1 tsp ground cumin
- 1 can (14.5 oz) diced tomatoes
- 1 can (15.5 oz) light or dark red kidney beans
- 2 green onions, thinly sliced (optional)
- Sour cream or plain Greek yogurt
- Shredded Mexican cheese blend
- Chopped cilantro

How to make it

1. Prepare rice according to package directions. Transfer rice to large saucepan.
2. Stir in vegetable broth, chili powder and cumin. Add tomatoes and beans.
3. Bring to a boil; reduce heat and simmer 10 to 15 minutes. Add additional broth if chili is too thick. Stir in green onions.
4. Serve topped with sour cream or plain yogurt, cheese and /or cilantro, as desired.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	15 min	20 min	4

Made with



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