



PREP  
TIME  
5 min

COOK  
TIME  
15 min

TOTAL  
TIME  
20 min

SERVINGS  
6

Made with

# Tex-Mex Jambalaya

## 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
- 1 tsp ground cumin
- 1/2 tsp chili powder
- 1/4 tsp dried thyme, crumbled
- 2 tsp olive oil
- 1/2 cup diced onion
- 1/2 cup thinly sliced celery
- 1 to 2 cloves garlic, minced
- 1 can (about 15 oz) no-salt-added or reduced-sodium pinto or black beans, rinsed and drained
- 1 cup chopped tomatoes
- Chopped parsley (optional)

## How to make it

1. Prepare Rice-A-Roni® according to package directions using reduced-fat milk. Add cumin, chili powder and thyme to rice along with Special Seasonings.
2. Meanwhile, heat 2 tsp olive oil in large nonstick skillet over medium heat. Add onion and celery. Cook 3 to 4 minutes or until vegetables are crisp-tender, stirring frequently. Add garlic. Cook 1 minute or until fragrant, stirring constantly. Stir in beans and tomatoes. Continue cooking 1 to 2 minutes or until heated through, stirring frequently.
3. After standing time, stir rice mixture into skillet with onion mixture and continue as recipe directs. Sprinkle with parsley, if desired.



RICE A RONI® Jalapeño Cheddar