

Tostitos® One Pot Tex Mex Rice

Ingredients

- 1/4 cup olive oil
- 1 small onion, diced
- 1 red bell pepper, diced
- 2 cloves garlic, minced
- 1 can (15 oz) canned black beans, drained and rinsed
- 1 cup frozen corn
- 1 tbsp taco seasoning
- 8 oz (half a 15.5-oz jar) Tostitos® Chunky Salsa Medium
- 1/4 cup lime juice
- 6 oz brick-style plain cream cheese, softened
- 2 cups shredded cheddar cheese, divided
- 2 cups cooked rice
- 2 tbsp finely chopped fresh cilantro
- 6 cups Tostitos® Crispy Rounds
- Lime wedges, for serving

How to make it

1. Preheat oven to 425°F.
2. In large ovenproof skillet set over medium heat, heat oil. Cook onion, red pepper, and garlic, stirring occasionally, for 2 to 3 minutes or until starting to soften. Stir in black beans, corn, and taco seasoning. Stir in Tostitos® Chunky Salsa Medium, lime juice, cream cheese, and half the cheddar cheese until combined. Stir in rice until combined. Sprinkle with remaining cheddar.
3. Transfer skillet to oven and bake for 15 to 20 minutes or until golden brown and bubbling.
4. Garnish with cilantro and serve with Tostitos® Crispy Rounds and lime wedges.



| PREP TIME | COOK TIME | TOTAL TIME | SERVINGS |
|-----------|-----------|------------|----------|
| 15 min | 25 min | 40 min | 6 |

Made with



Tostitos® Chunky Salsa Medium