

# Spicy Spanish Rice and Bean Chili

Warm up your taste buds with spicy Spanish rice and bean chili, a hearty dish combining aromatic spices, tender beans, and flavorful rice for a zesty and satisfying meal.

## 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



PREP  
TIME

5<sub>min</sub>



COOK  
TIME

15<sub>min</sub>



SERVES

4

## PRODUCT



## HOW TO MAKE

### DIRECTIONS

Prepare rice according to package directions. Transfer rice to large saucepan.

Stir in vegetable broth, chili powder and cumin. Add tomatoes and beans.

Bring to a boil; reduce heat and simmer 10 to 15 minutes. Add additional broth if chili is too thick. Stir in green onions.

Serve topped with sour cream or plain yogurt, cheese and /or cilantro, as desired.