

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

5min



COOK
TIME

15min



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.