

Quick Spicy Spanish Rice and Veggie Skillet

Enjoy a quick and flavorful meal with spicy Spanish rice and veggie skillet, featuring aromatic spices, tender vegetables, and fluffy rice for a satisfying and convenient dinner option.

INGREDIENTS

1 pouch (8.8 oz) Rice-A-Roni® Heat & Eat Spicy Spanish Rice

1 tbsp olive oil

3/4 cup celery, diagonally sliced, about 1/4-inch thick

1/3 cup chopped onion

1/3 cup diced bell pepper, one color or a combination

1 cup frozen corn

1 garlic clove, minced

2 tbsp crumbled Manchego cheese or shredded pepper-jack cheese

HOW TO MAKE

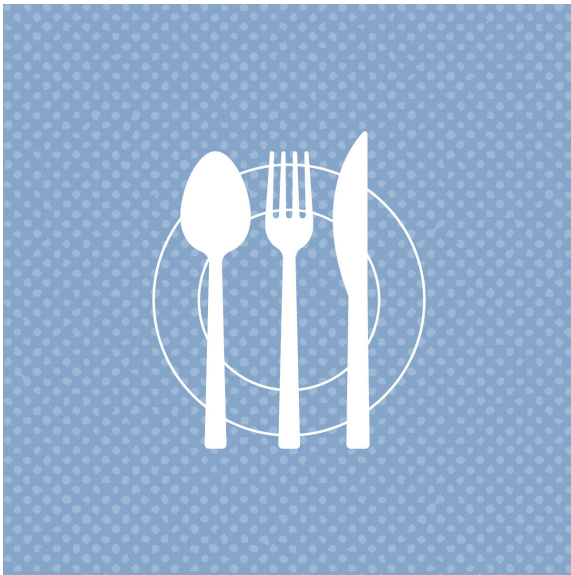
DIRECTIONS

Prepare rice according to package directions.

Heat olive oil in large nonstick skillet over medium heat until hot.

Add celery, onion and bell peppers; cook about 3 minutes or until celery is crisp tender, stirring occasionally. Stir in corn and garlic. Continue cooking 1 to 2 minutes until all ingredients are heated through, stirring frequently.

Stir in Spanish Rice. Sprinkle with cheese.



PREP
TIME

20min



COOK
TIME

5min



SERVES

2

PRODUCT

