



PREP  
TIME  
10min



COOK  
TIME  
45min



SERVES  
8

# Spicy Burrito Bake

Indulge in a flavorful fiesta with this Spicy Burrito Bake, blending zesty spices, hearty beans, and gooey cheese for a satisfying and easy-to-make dish.

## INGREDIENTS

**1 package (6.4 oz)** RICE A RONI® Jalapeño Cheddar

**2 cups** water

**3 tsp** olive oil, divided

**2 tsp** minced jalapeño pepper (seed and membranes remove) (optional)

**1 ½ cups** cooked, shredded chicken

**1/2 tsp** chipotle chili pepper

**2/3 cup** reduced-fat milk

**1 can (about 15 oz)** no-salt added or reduced-sodium black beans, rinsed and drained

**1/2 cup** light sour cream

**1/2 cup** prepared salsa

Chopped avocado (optional)

**1/2 cup** chopped red or green bell pepper

## HOW TO MAKE

### DIRECTIONS

In medium saucepan, combine rice, water, 2 tsp of olive oil and jalapeño pepper, if using. Bring to a boil.

Cover; reduce heat to low. Simmer 18 to 20 minutes or until rice is tender and most of the liquid is absorbed.

Toss chicken with chili pepper; set aside.

When rice mixture has cooked until tender, stir in milk and Special Seasonings. Increase heat to high. Boil 1 to 2 more minutes, stirring constantly. Stir in beans and bell pepper.

Cover and remove from heat. Let stand 3 minutes. Stir well. Spread rice mixture into 2-quart casserole dish sprayed with nonstick cooking spray. Immediately top with shredded chicken. Gently press chicken into rice mixture. Cover with aluminum foil and bake at 350°F 15 to 20 minutes or until firm and heated through. Remove from oven. Let stand 5 minutes. Top each serving with sour cream, salsa and avocado, if desired.

## PRODUCT

