

Chili Skillet with Ground Beef

A hearty chili skillet recipe showcasing seasoned ground beef, aromatic spices, and hearty beans, creating a comforting and flavorful meal perfect for chilly nights.

INGREDIENTS

- 1 package (6.8 oz)** RICE-A-RONI® Spanish Rice
- 2 tbsp** margarine, butter or spread with no trans fat
- 2 cups** water
- 1 can (14.5 oz)** diced tomatoes, undrained
- 1** medium green bell pepper, chopped or **1 can (4 oz)** chopped green chilies, undrained
- 1/2 cup** chopped onion
- 2** garlic cloves, minced or pressed
- 1 tbsp** chili powder
- 1 tsp** ground cumin
- 1 can (15 oz)** kidney or black beans, rinsed and drained
- 3/4 lb** ground beef, cooked and drained
- Chopped cilantro (optional)



PREP
TIME

5min



COOK
TIME

20min



SERVES

4

PRODUCT



HOW TO MAKE

DIRECTIONS

In a large skillet, combine rice-vermicelli mix and 2 tbsp of margarine. Sauté over medium heat until vermicelli is golden brown, stirring frequently.

Slowly stir in 2 cups water, Special Seasonings, tomatoes, bell pepper, onion, garlic, chili powder and cumin; bring to a boil.

Cover and reduce heat. Simmer 15 minutes. Stir in cooked beef and beans. Return to a simmer. Cover and simmer 3 to 5 minutes or until rice is tender. Serve with cilantro, if desired.