

# Southwestern Ground Beef

Enjoy the bold flavors of southwestern ground beef, a savory dish featuring seasoned ground beef paired with vibrant peppers and spices for a zesty culinary experience.

## INGREDIENTS

**1 package (6.8 oz) RICE-A-RONI® Beef**

**3/4 lb** ground beef, cooked and drained

**1/2 cup** chopped green bell pepper or 1 can (4 oz) chopped green chilies, undrained

**1/2 cup** chopped onion

**1** garlic clove, minced or pressed

**1 cup** drained and rinsed black or pinto beans

**1 cup** frozen or drained canned corn

**1 tbsp** chili powder

**3/4 cup** salsa

**2 tbsp** chopped cilantro (optional)

**2 tbsp** margarine, butter or spread with no trans fat

**2 1/2 cups** water



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.

Slowly stir in 2 1/2 cups water, Special Seasonings, bell pepper, onion and garlic; bring to a boil.

Cover and reduce heat. Simmer 12 minutes. Stir in cooked beef, beans, corn, and chili powder. Return to a simmer. Cover and simmer 5 to 7 minutes or until rice is tender. Add salsa and cilantro, if desired; cook and stir until heated through.