

Chuckwagon BBQ Rice Round-Up

Savor the bold flavors of the Chuckwagon BBQ Rice Round-Up, a hearty dish featuring tender rice mixed with savory barbecue sauce and juicy chunks of beef, creating a satisfying and comforting meal reminiscent of the Old West.

INGREDIENTS

- 1 (6.8 oz) package RICE-A-RONI® Beef
- 1/2 cup prepared barbecue sauce
- 1 lb lean ground beef
- 2 cups frozen corn
- 2 tbsp margarine, butter or spread with no trans fat
- 1/2 cup (2 oz) shredded cheddar cheese

HOW TO MAKE

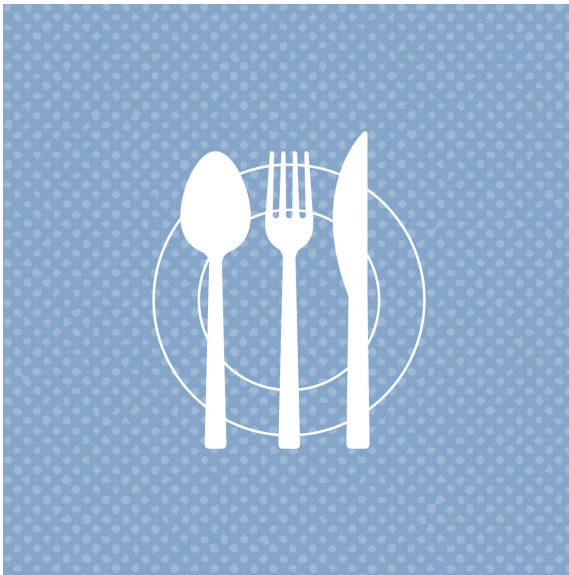
DIRECTIONS

In large skillet over medium-high heat, brown ground beef until well cooked. Remove from skillet; drain. Set aside.

In same skillet over medium heat, sauté rice-vermicelli mix with margarine until vermicelli is golden brown.

Stir in barbecue sauce and ground beef. Sprinkle with cheese. Cover; let stand 3 to 5 minutes or until cheese is melted.

Slowly stir in 2 1/2 cups water, Special Seasonings and corn; bring to a boil. Reduce heat to low. Cover; simmer 15 to 20 minutes or until rice is tender.



PREP
TIME

5min



COOK
TIME

25min



SERVES

4

PRODUCT

