



PREP  
TIME

5 min



COOK  
TIME

25 min



SERVES

4

# 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.

## PRODUCT

