

Spicy Taco Rice Skillet

- 1 lb. lean ground beef (93% lean)
- 1-1/2 cups diced white or Vidalia onion
- 1 green bell pepper, diced
- 1 medium red bell pepper, diced
- 1 pouch (2 tbsp each) Hunt's® Recipe Ready™ Tomato Paste
- 2 teaspoons ground cumin
- 1 teaspoon chili powder
- 1 teaspoon garlic powder
- 1 teaspoon ground cayenne pepper
- 1-1/2 teaspoons salt
- 1 can (15 oz each) Rosarita® Premium Whole Black Beans, drained, rinsed
- 1 can (10 oz each) Ro*Tel® Original Diced Tomatoes & Green Chilies, undrained
- 1 cup long-grain white rice, uncooked
- 1 cup water
- 1 cup lower sodium beef broth
- 1 cup shredded Cheddar or Monterey Jack cheese
- Sour Cream, optional
- Chopped green onion, optional



1. Heat large skillet over medium-high heat. Add ground beef, onion and bell pepper; cook 5 to 7 minutes or until beef is no longer pink and vegetables are tender, stirring occasionally.
2. Stir in cumin, chili powder, garlic powder, cayenne pepper and salt. Add remaining ingredients except shredded cheese to skillet, stir well.
3. Bring to a boil. Reduce heat, cover and simmer until rice is fully cooked and liquid has absorbed, about 20 minutes. Once rice is cooked, stir in cheese.
4. Remove from heat and spoon into bowls. Top with a dollop of sour cream and chopped green onion if desired; serve.

Cook's Tips

If desired, instead of a bowl, spoon mixture on top of shredded iceberg lettuce inside a hard shell taco bowl for a new take on taco salad! For an even zestier kick, use Ro*Tel® Hot instead of Original.