



FIESTA RICE

Number of servings: 9

Ingredients:

1 cup canned kidney beans

1 medium round onion

2 cups vegetables (fresh, frozen, canned, leftovers)

½ pound lean ground beef (OR 1 cup leftover meat)

2 (8-ounce) cans tomato sauce

Salt and pepper to taste

3 cups cooked rice

1 cup shredded cheese

Optional: 1 medium bell pepper

1 rib celery

Directions:

- 1. DRAIN and RINSE kidney beans. SET aside.
- 2. CHOP onion and vegetables. SET aside.
- 3. Optional: CHOP bell pepper and celery.
- 4. In a large skillet or pan, BROWN beef and DRAIN OFF excess fat. OR, if leftover meat is used, CHOP into small pieces and HEAT.
- 5. ADD onion to skillet or pan, and STIR.
- 6. Optional: ADD bell pepper and celery. STIR.
- 7. ADD beans and vegetables. STIR.
- 8. COOK until tender.
- 9. ADD tomato sauce, salt and pepper. MIX well.
- 10. ADD rice and MIX well.
- 11. COVER and HEAT on low until piping hot.
- 12. ADD cheese and HEAT until melted.

Variations:

Substitute 1 (14–ounce) can stewed tomatoes instead of 1 can tomato sauce.

Use cooked brown rice for a hearty flavor.

Add 2 teaspoons chili powder for a spicy taste.

ALWAYS PRACTICE SAFE FOOD HANDLING TECHNIQUES.





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