

Fiesta Rice Medley



PREPARATION TIME
10 minutes



COOKING TIME
10 minutes



PERFECT PARTNER
grilled chicken



Buy rice in bulk of 5 pounds or more. For double savings, choose the store brand. Be sure to keep the extra rice in an airtight container in a cool, dry place. If properly stored, rice will keep for months.

SHOPPING LIST

- bell peppers • salsa
- corn • chicken broth
- instant rice • Cheddar cheese

ON HAND

- oil • onion

INGREDIENTS

- 1 tablespoon vegetable oil
- 1 small green bell pepper, chopped
- 1 small onion, chopped
- 1 (10-ounce) package frozen corn, thawed
- 1 cup salsa
- 1 cup chicken broth
- 1 1/2 cups instant rice
- 3 green bell peppers
- 3 red bell peppers
- 1/4 cup shredded Cheddar cheese

SERVES **6**

COOKIN' Express

- Make fried rice for a super-quick dinner. Bring leftover rice to room temperature, then sauté with oil and add some minced ingredients such as green onions and cooked pork.

Make Ahead

Prepare the rice through step 3 up to 2 hours ahead. Reheat and add the cheese before serving.

♦ VARIATION

For a spicier rice, add a dash of hot sauce when adding the salsa and broth or use extra-hot salsa.

1 Heat oil in a large pot over medium heat. Add chopped bell pepper and onion. Cook until tender but not browned, about 5 minutes.



2 Add corn, salsa and chicken broth to pot. Bring to a boil over medium heat, about 2 minutes. Remove from heat.

3 Stir rice into pot; cover. Let stand for 5 minutes. Slice 1/2 inch off tops of whole bell peppers. Remove cores and seeds. Slice a sliver from bottoms to make peppers stand.



4 Add Cheddar to pot. Fluff rice and cheese with a fork. Spoon into bell peppers.