

Quick Spicy Spanish Rice Burritos

Ingredients

- 1/2 lb lean ground beef
- 2 tsp prepared taco seasoning mix
- 1/4 to 1/2 cup diced bell pepper any color or combination
- 1/2 cup shredded pepper-jack cheese
- 1 pouch (8.8 oz) RICE A RONI® Spicy Spanish Heat & Eat Rice
- 1 cup black beans, rinsed and drained, if canned, (optional)
- Burrito-size flour tortillas (about 9-inches)
- Chopped avocado
- Salsa
- Chopped tomato
- Sour cream
- Shredded Mexican cheese blend
- Jalapeño pepper slices

How to make it

1. Heat medium skillet over medium heat until hot. Add ground beef. Cook 8 to 10 minutes, breaking beef into crumbles, stirring occasionally. Stir in taco seasoning and diced bell pepper. Cook 1 to 2 minutes longer.
2. Meanwhile, prepare rice according to package directions.
3. Add rice and black beans, if using, to skillet with ground beef mixture. Stir to combine well.
4. Heat tortillas as package directs. Place rice mixture and toppings on warm burrito. Fold bottom edge up and over the filling. Hold the bottom of the tortilla and fold in the sides.
5. Starting from the bottom edge, roll up tortilla to enclose the filling.



PREP
TIME
20 min



COOK
TIME
12 min



TOTAL
TIME
32 min



SERVINGS
2

Made with



RICE A RONI® Spicy Spanish Heat & Eat Rice