

Taste of Home



Southwestern Rice

★★★★☆

I created this colorful side dish after eating something similar at a restaurant. It complements any Tex-Mex meal wonderfully. Sometimes I add cubes of grilled chicken breast to the rice to make it a meal in itself. —Michelle Dennis, Clarks Hill, Indiana

TOTAL TIME: Prep/Total Time: 30 min.

YIELD: 8 servings.

Ingredients

1 tablespoon olive oil

1 medium green pepper, diced

1 medium onion, chopped

2 garlic cloves, minced

1 cup uncooked long grain rice

1/2 teaspoon ground cumin

1/8 teaspoon ground turmeric

1 can (14-1/2 ounces) reduced-sodium chicken broth

2 cups frozen corn (about 10 ounces), thawed

1 can (15 ounces) black beans, rinsed and drained

1 can (10 ounces) diced tomatoes and green chiles, undrained

Directions

1. In a large nonstick skillet, heat oil over medium-high heat; saute pepper and onion 3 minutes. Add garlic; cook and stir 1 minute.
2. Stir in rice, spices and broth; bring to a boil. Reduce heat; simmer, covered, until rice is tender, about 15 minutes. Stir in remaining ingredients; cook, covered, until heated through.

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