

# South-of-the-Border Rice Pilaf

Transport your taste buds south of the border with this flavorful South of the Border Rice Pilaf, featuring aromatic spices and vibrant vegetables for a deliciously satisfying dish.

## INGREDIENTS

**1 package (6.4 oz)** RICE A RONI® Jalapeño Cheddar

**2 cups** water

**2 tbsp** unsalted butter or margarine

**2/3 cup** reduced-fat milk

**2 cloves** garlic, minced

**1 cup** chopped fresh tomatillos

**1 cup** packed chopped fresh spinach

**1/4 cup** thinly sliced green onions

Chopped cilantro (optional)

## HOW TO MAKE

### DIRECTIONS

In medium saucepan, combine rice, water and butter or margarine. Bring to a boil. Add garlic.

Cover, reduce heat to low. Simmer 18 to 20 minutes or until rice is tender and most of the liquid is absorbed.

Stir in milk, Special Seasonings and tomatillos. Increase heat to high. Boil 1 to 2 more minutes, stirring constantly.

Stir in spinach and onions. Cover and remove from heat. Let stand 3 minutes. Stir well before serving.

Sprinkle with cilantro, if desired.



PREP  
TIME

5 min



COOK  
TIME

25 min



SERVES

6

## PRODUCT

