



# Quick Spicy Spanish Rice Burritos

Enjoy a quick and flavorful meal with these Spicy Spanish Rice Burritos, filled with zesty Spanish rice and your favorite toppings for a satisfying bite.

## 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® Heat & Eat Spicy Spanish 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

### DIRECTIONS

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.

Meanwhile, prepare rice according to package directions.

Add rice and black beans, if using, to skillet with ground beef mixture. Stir to combine well.

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.

Starting from the bottom edge, roll up tortilla to enclose the filling.



PREP  
TIME

20<sub>min</sub>



COOK  
TIME

12<sub>min</sub>



SERVES

2

## PRODUCT

