

Nifty Nacho Dinner

Satisfy your cravings with this nifty nacho dinner, featuring crispy tortilla chips layered with seasoned ground beef, melted cheese, and vibrant toppings for a deliciously fun meal.

INGREDIENTS

- 1 (16 oz) can refried beans
- 1 (11 oz) can Mexican-style corn or sweet corn, drained
- 8 oz lean ground beef
- 1 (6.8 oz) package RICE-A-RONI® Beef
- 2 tbsp margarine, butter or spread with no trans fat
- 1 ½ cups (6 oz) shredded cheddar cheese, divided
- Tortilla chips

HOW TO MAKE

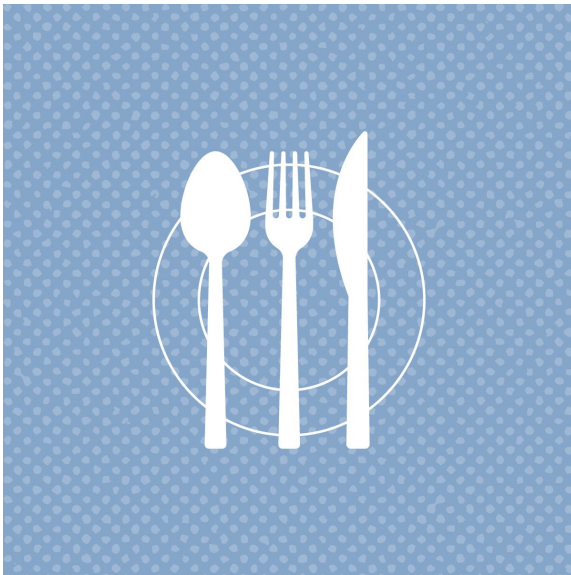
DIRECTIONS

In large skillet over medium-high heat, brown ground beef. Remove from skillet; drain. Set aside.

In same skillet over medium heat, saute rice-vermicelli mix with margarine until vermicelli is golden brown.

Slowly stir in 2 ½ cups water and Special Seasonings; bring to a boil. Reduce heat to low. Cover; simmer 10 minutes.

Stir in refried beans, corn, 1 cup cheese and beef; return to a simmer. Cover; simmer 5 to 10 minutes or until rice is tender. Top with remaining 1/2 cup cheese. Serve in skillet with tortilla chips.



PREP
TIME

5min



COOK
TIME

30min



SERVES

6

PRODUCT

