

Fire & Ice Brunch Skillet

Experience a tantalizing blend of flavors with the Fire Ice Brunch Skillet, combining salsa and creamy eggs for a satisfying and flavorful brunch delight.

INGREDIENTS

- 1 (16 oz) jar salsa
- Chopped cilantro (optional)
- 4 large eggs
- 1 (6.8 oz) package RICE-A-RONI® Spanish Rice
- 2 tbsp margarine, butter or spread with no trans fat
- 1/3 cup sour cream
- 1/4 cup thinly sliced green onions
- 1 cup (4 oz) shredded cheddar cheese

HOW TO MAKE

DIRECTIONS

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

Slowly stir in 2 cups water, salsa and Special Seasonings; bring to a boil. Reduce heat to low. Cover; simmer 15 to 20 minutes or until rice is tender.

Stir in sour cream and green onions. Using large spoon, make four indentations in rice mixture. Break one egg into each indentation. Reduce heat to low. Cover; cook 8 minutes or until eggs are cooked to desired doneness.

Sprinkle cheese evenly over eggs and rice. Cover; let stand 3 minutes or until cheese is melted. Sprinkle with cilantro, if desired.



PREP
TIME
5min



COOK
TIME
30min



SERVES
4

PRODUCT

