

SKILLET RICE AND BEANS

PAGE 148 • BEST BY:

Directions Needed on hand to complete this entree: 1 (14.5-ounce) can petite diced tomatoes, 2 cups water, 1 (15-ounce) can black beans, rinsed and drained; cheddar cheese (optional). Completely thaw in refrigerator. In a 10-inch skillet, combine rice mixture, diced tomatoes, and 2 cups water. Cover and cook over medium-low heat until water is absorbed and rice is fluffy, about 25 minutes. Mix in black beans. Remove from heat and serve immediately. Top with cheddar cheese, if desired.

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