

One Skillet Mexican Rice and Black Bean Casserole.



FOODSERVICE

SERVING SIZE: 4

Ingredients

- 1 tablespoon Olive Oil
- 1/4 cup Red Onion, Diced
- 2 teaspoons Cumin
- 1 teaspoon Chili Powder
- 1 teaspoon Smoked Paprika
- 1/2 teaspoon Salt
- 1 teaspoon Dried Oregano
- 1/2 cup Red Bell Pepper Diced
- 3 tablespoons Jalapeno, Diced
- 1 cup **Furmano's Whole Kernel Golden Sweet Corn**, Drained
- 1 3/4 cups **Furmano's Black Beans**, Drained & Rinsed
- 1 1/2 cups **Furmano's Mild Salsa**
- 1 1/2 cups Cooked Brown Rice
- 1/2 cup Shredded Monterey Jack Cheese
- 1/4 cup Shredded Cheddar Cheese

In This Recipe



Pouch Mild Salsa - #10



Black Beans - 15.5 oz.



Whole Kernel Golden Sweet Corn



Pouch Black Beans in Brine

Preparation

1. Start by warming the oil in a large skillet over medium heat. Add the onion and cook for 3 minutes, then add the spices (cumin to oregano) and stir together. Continue to cook for another 2-3 minutes.
2. Next add the Red Pepper and the Jalapeno and stir together. Cook for another 2-3 minutes then add the Beans, Corn, Salsa, and Rice. Stir everything until well-combined.
3. Turn the oven to broil or 500F, then top the mixture in the skillet with the shredded cheese. Place the skillet in the oven and cook for about 3-4 minutes until the cheese is golden and bubbly on top.

