TEX-MEX RICE SKILLET
ENTRÉE BAGS

Ingredients for the entrée bag:

16 oz. can black beans

15 oz. can corn

10 oz. can chicken

15 oz. can chicken broth

10 oz. can diced tomatoes/green chilies

1.25 oz. packet taco seasoning

1 two gallon zip-top plastic bag

1 recipe card

Ingredients not included in the entrée bag:

2 tablespoons vegetable oil

1-1/2 cups white rice (Rice is included in each regular food pantry grocery bag.)

- Place the five canned food items, the seasoning packet, and the recipe card inside the zip-top bag, "burp" the air out of the bag, then seal the bag closed.
- You're welcome to replace Edwards Street's web address & logo with the name & logo of your organization on the recipe cards.
- Thank you for providing a filling, nutritious, easy-to-prepare entrée for our food pantry neighbors! ❤

TEX-MEX RICE SKILLET

Servings: 6

INGREDIENTS

- 2 tablespoons vegetable oil
- 1-1/2 cups uncooked white rice
- 1 oz. packet taco seasoning mix
- 15 oz. can corn
- 10 oz. can diced tomatoes with green chilies
- 16 oz. can black beans, drained & rinsed
- 10 oz. canned chicken
- 15 oz. can chicken broth
- 1 cup water

INSTRUCTIONS

- Heat oil in skillet.
- Add rice and taco seasoning, stirring until golden and fragrant.
- Add corn, tomatoes with chilies, black beans, and chicken. Stir to combine.
- Add chicken broth and water. Stir to combine.
- Bring to a boil, cover, then reduce heat and simmer for 20 minutes.
- Remove from heat and let it rest, covered, for 15 minutes.

Optional Toppings

- Shredded cheese
- Salsa

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