

TOSTITOS® One Pot Tex-Mex Rice

INGREDIENTS

- 1/4 cup olive oil
- 1 small onion, diced
- 1 red bell pepper, diced
- 2 cloves garlic, minced
- 1 can (15 oz) canned black beans, drained and rinsed
- 1 cup frozen corn
- 1 tbsp taco seasoning
- 8 oz (half a 15.5-oz jar) TOSTITOS® Chunky Salsa Medium
- 1/4 cup lime juice
- 6 oz brick-style plain cream cheese, softened
- 2 cups shredded cheddar cheese, divided
- 2 cups cooked rice
- 2 tbsp finely chopped fresh cilantro
- 6 cups TOSTITOS® Crispy Rounds
- Lime wedges, for serving



PREP
TIME

15min



COOK
TIME

25min



SERVES

6

FEATURING



HOW TO MAKE

DIRECTIONS

- Preheat oven to 425°F.
- In large ovenproof skillet set over medium heat, heat oil. Cook onion, red pepper, and garlic, stirring occasionally, for 2 to 3 minutes or until starting to soften. Stir in black beans, corn, and taco seasoning. Stir in TOSTITOS® Chunky Salsa Medium, lime juice, cream cheese, and half the cheddar cheese until combined. Stir in rice until combined. Sprinkle with remaining cheddar.
- Transfer skillet to oven and bake for 15 to 20 minutes or until golden brown and bubbling.
- Garnish with cilantro and serve with TOSTITOS® Crispy Rounds and lime wedges.