

Taco Beef Fried Rice-A-Roni

INGREDIENTS

- 1 box Beef Rice-A-Roni
- Butter and water called for on Rice-A-Roni package
- 1 lb lean ground beef
- ½ medium yellow onion, diced
- 1 red bell pepper, diced
- 2 cloves garlic, minced
- 1½ teaspoons chili powder
- 1 teaspoon ground cumin
- ½ teaspoon smoked paprika
- Black pepper, to taste
- 1 cup frozen corn
- Juice of ½ lime

For serving:

- Shredded cheddar cheese
- Finely shredded lettuce
- Salsa
- Lime wedges, optional

DIRECTIONS

1. In a skillet, prepare the Beef Rice-A-Roni according to package directions.
2. While the Rice-A-Roni cooks, heat a large skillet over medium-high heat. Add the ground beef and cook, breaking it into crumbles. Allow the beef to sit against the skillet for a bit between stirring so it develops some nice browning.
3. Once the beef is mostly cooked, add the diced onion and red bell pepper. Cook for about 4-5 minutes, until the beef is cooked through and the vegetables have softened.
4. Add the garlic, chili powder, cumin, smoked paprika, and a few cracks of black pepper. Cook for about 30-60 seconds, stirring constantly, until fragrant.
5. Stir in the frozen corn and cook for another 2-3 minutes, until heated through.
6. Once the Rice-A-Roni is fully cooked and the liquid has been absorbed, transfer it to the skillet with the beef and vegetables. Gently toss everything together.
7. Spread the mixture into an even layer in the skillet and cook over medium-high heat undisturbed for 2-3 minutes. Stir, then allow it to cook another minute or two so you get some lightly toasted, crispy bits throughout.
8. Remove from the heat and squeeze the juice of ½ lime over the skillet. Toss gently and taste before adding any additional seasoning—the Rice-A-Roni seasoning packet will already provide quite a bit of salt and savory flavor.
9. Spoon into bowls or onto plates and top with shredded cheddar, finely shredded lettuce, salsa, and an extra squeeze of lime if desired.