

Spanish Rice

Prep Time: 10 Minutes

Cook Time: 15 Minutes

Serves: 6

Ingredients:

- 1 cup low-sodium vegetable broth
- 1 package (1.25 ounce) taco seasoning or 1/4 teaspoon each of chili powder, garlic powder, ground cumin, and oregano
- 1 cup instant brown rice
- 1/3 cup salsa
- 1/2 cup corn, frozen or canned and drained
- 1/2 cup black beans drained and rinsed
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Directions:

- Bring the vegetable broth and seasonings to boil in a medium saucepan (2 to 3 quarts).
- Add the rice, salsa, corn and beans. Turn heat to low, cover pot, and let cook undisturbed for 10 minutes.
- Gently stir before serving.
- Refrigerate leftovers within 2 hours.

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