



Skillet Taco Rice

Makes: 4 servings

Prep Time: 10 minutes Cook Time: 20 minutes

Total Time: 30 minutes

Ingredients

- 1 tbsp olive oil
- 1 cup diced yellow onion
- 1 pound lean ground beef
- 2 cloves garlic, minced
- 1 (1-ounce) package taco seasoning or 2 tbsp homemade taco seasoning
- 1 cup long grain white rice, uncooked
- 2 & 1/2 cups chicken broth
- 1 & 1/4 cups salsa
- 1 cup grated cheddar cheese
- 1 cup chopped cilantro
- Optional toppings: diced tomatoes, avocado, sour cream, green onion, tortilla strips

Instructions

Heat the olive oil in a large skillet over medium heat. Add in the diced onion and cook until softened. Add in the ground beef and continue cooking until browned. Add in the garlic and cook for 1 more minute.

Stir in the taco seasoning, rice, broth, and salsa. Bring the mixture up to a boil and then cover and reduce heat to low. Cook for 15-20 minutes, or until the liquid is absorbed and the rice is tender, stirring occasionally so rice doesn't stick.

Sprinkle in the cheese and cilantro and stir to combine. Remove the skillet from the heat, cover and let sit for 2 minutes for the cheese to melt. Season with salt and pepper if desired.

Serve immediately with desired toppings.

Recipe by Cookies and Cups