

Cheesy Enchilada Rice Skillet


Prep Time 10 minutes
Cook Time 20 minutes
Total Time 30 minutes

Yield 4 servings



The easiest enchilada you will ever make. No rolling, no folding. Just throw everything into a skillet and you're set!

Ingredients

- 1 cup uncooked rice
- 1 tablespoon olive oil
- 2 cloves garlic, minced
- 1 small onion, diced
- 1 bell pepper, diced
- 1 cup canned corn kernels, drained
- 1 cup canned black beans, drained and rinsed
- 3/4 cup Old El Paso™ mild enchilada sauce
- 1/2 cup Old El Paso™ mild green enchilada sauce
- 1/2 teaspoon chili powder
- 1/4 teaspoon cumin
- 1/4 teaspoon oregano
- Kosher salt and freshly ground black pepper, to taste  Coupons
- 1 cup shredded Mexican blend cheese
- 2 tablespoons chopped fresh cilantro leaves

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Instructions

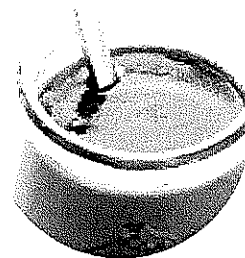
- In a large saucepan of 1 1/2 cups water, cook rice according to package instructions; set aside.
- Heat olive oil in a large skillet over medium high heat. Add garlic, onion and bell pepper, and cook, stirring frequently, until onions have become translucent, about 2-3 minutes.
- Stir in rice, corn, black beans, enchilada sauces, chili powder, cumin and oregano until well combined and heated through, about 2-3 minutes; season with salt and pepper, to taste.
- Remove from heat and top with cheese. Cover until cheese has melted, about 2 minutes.
- Serve immediately, garnished with cilantro.

🍴 YIELD: ABOUT 1 1/2 CUPS (DEPENDING ON HOW MUCH YOU REDUCE DOWN YOUR SAUCE)

RED ENCHILADA SAUCE

This homemade red enchilada sauce is WAY better than anything you can buy in the can, and quick and easy to make as well!

🕒 PREP TIME: 5 MINS 🕒 COOK TIME: 15 MINS 🕒 TOTAL TIME: 20 MINS



INGREDIENTS:

- 2 Tbsp. vegetable or canola oil
- 2 Tbsp. all-purpose or gluten-free flour
- 4 Tbsp. chili powder (*not cayenne, see recommendations for brands and tips on reducing the heat level if you don't like spicy sauces below*)
- 1/2 tsp. garlic powder
- 1/2 tsp. salt
- 1/4 tsp. cumin
- 1/4 tsp. oregano
- 2 cups chicken or vegetable stock

DIRECTIONS:

Heat oil in a small saucepan over medium-high heat. Add flour and stir together over the heat for one minute. Stir in the remaining seasonings (chili powder through oregano). Then gradually add in the stock, whisking constantly to remove lumps. Reduce heat and simmer 10-15 minutes until thick.

Use immediately or refrigerate in an air-tight container for up to two weeks.

*I consider this sauce pretty mild. But if you are wary about heat/spice in your sauce, I would begin with 2 tablespoons chili powder and add more from there once the sauce has reached a simmer if you'd like.

Again, I am using chili powder for this recipe, *not cayenne*. From the comments, it sounds as though chili powders vary significantly from country to country. But the traditional American chili powder is fairly mild, and should not be overly spicy. Some brands I recommend include:

- Morton & Bassett Chili Powder
- Penzey's Spices Mild or Medium Chili Powder
- Spice Islands Chili Powder
- Simply Organic Chili Powder

🍴 DIFFICULTY: EASY 🍴 INGREDIENTS: CHICKEN STOCK, CHILI POWDER, CUMIN, FLOUR, GARLIC POWDER, OREGANO, VEGETABLE STOCK

This delicious recipe brought to you by GIMME SOME OVEN
<http://www.gimmesomeoven.com/red-enchilada-sauce/>