

Spanish Rice With Beef

Serves/Makes: 6 | **Difficulty Level:** 3 | **Ready In:** 30-60 minutes

Ingredients:

1 pound lean ground beef
1 cup Rice -- Regular, Uncooked
28 ounces diced tomatoes
2 cups (15 oz.) canned tomatoes
1 cup water
1/2 teaspoon oregano leaves
1/8 teaspoon black pepper
1/2 cup onion, chopped
2/3 cup green bell pepper, chopped
1 teaspoon chili powder
1 1/4 teaspoon salt



Directions:

Cook and stir the meat and onion in a large skillet until the meat is brown. Drain off the excess fat. Stir in the remaining ingredients.

TO COOK IN A SKILLET: Heat the mixture to boiling then reduce the heat and simmer, covered, stirring occasionally, until the rice is tender, about 30 minutes. (A small amount of water can be added if necessary.)

TO COOK IN THE OVEN: Pour the mixture into an ungreased 2-quart casserole. Cover and bake at 375° F, stirring occasionally, until the rice is tender, about 45 minutes. Serve hot.