

## Mexican Rice and Bean Casserole

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### Ingredients:

1 lb. ground beef  
2 cloves garlic, minced or 2 tsp. garlic powder  
2 green onions, chopped  
1 jalapeno pepper, chopped  
2 c. rice  
3 c. chicken broth  
1 tsp. ground cumin  
1 tsp. chili powder  
1/4 tsp. oregano  
1 tsp. salt  
1 tsp. black pepper  
2 (16 oz.) cans pinto beans, drained  
1 (14.5 oz.) can diced tomatoes  
1 (10 oz.) can diced tomatoes with green chilis (Rotel)  
3/4 c. Mexican blend cheese, shredded

### Directions:

Using a large pot or Dutch oven, cook the ground beef, garlic, onions, and jalapeno peppers over medium heat until the meat is no longer pink. If necessary, drain off the fat. Add the uncooked rice and cook about 3 minutes. Add the chicken broth, cumin, chili powder, oregano, salt, pepper, beans, and tomatoes. Bring to a boil then reduce heat to low. Cover and simmer for 15 minutes.

Remove the lid and sprinkle with cheese. Bake uncovered at 350°F for 15 minutes.