

RANCHERO BEEF & RICE SKILLET

Total preparation and cooking time: 20 minutes

- 1 pound 93% lean ground beef**
- 1 medium red bell pepper, cut into ½-inch pieces**
- 1 large clove garlic, crushed**
- 1 tablespoon chili powder**
- ½ teaspoon salt**
- 3 cups cooked rice**
- 1 cup frozen peas, defrosted**
- ¾ cup prepared salsa**

1. In a large nonstick skillet, brown ground beef, bell pepper and garlic over medium heat 8 to 10 minutes or until beef is no longer pink, breaking beef up into ¾-inch crumbles. Pour off drippings. Season with chili powder and salt.
2. Add rice to skillet; mix well. Continue cooking 2 minutes or until rice is hot; stir occasionally. Stir in peas and salsa; heat through.

Makes 4 servings.

Recipe courtesy of the North Dakota Beef Commission, 1-877-321-BEEF