

Cornell Cooperative Extension | Schoharie and Otsego Counties

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Tex-Mex Skillet

Ingredients:

½ pound lean ground beef

2 teaspoon chili powder

1 teaspoon oregano

½ teaspoon cumin

1/8 teaspoon black pepper

½ cup onion, chopped

1 cup thinly sliced carrots

2 (8 ounces) cans tomato sauce

1 ½ cups frozen corn kernels

1 1/4 cups water

1 cup instant brown rice

1 (15 ounces) can black beans, drained and rinsed

³/₄ cup shredded reduced-fat cheddar cheese

Makes 4 servings - 18% calories from fat

Nutrition	Facts
4 servings per contai Serving size	ner 1/4 of recipe (334g
Amount per serving Calories	300
	% Daily Value
Total Fat 6g	8%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 35mg	12%
Sodium 880mg	38%
Total Carbohydrate 43g	16%
Dietary Fiber 10g	36%
Total Sugars 7g	
Includes 0g Added Su	ugars 0%
Protein 23g	
Vitamin D 0mcg	0%
Calcium 223mg	15%
Iron 9mg	50%
Potassium 857mg	20%

Instructions:

- 1. Coat a large non-stick skillet with cooking spray, and heat to medium.
- 2. Add ground beef, chili powder, oregano, cumin, black pepper, onion and carrots. Cook, stirring frequently for 5-8 minutes, or until beef is lightly browned. Drain if needed.
- 3. Stir in the tomato sauce, corn, and water. Bring to a boil, reduce heat and simmer for 5 minutes.
- 4. Add the rice and black beans. Cook for 5-10 minutes more.
- 5. Remove from the heat. Sprinkle with cheese, cover, and let stand for 5 minutes until the rice is tender and the cheese is melted.
- 6. Serve.

Source: Cornell Cooperative Extension Broome County



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