



Enjoy these delicious recipes created by expert chefs using Yego Foods' Cheesy Rice & Vegetables meal as the primary ingredient.

Spanish Rice & Beef

Ingredients

1 packet Cheesy Rice & Vegetables
1 jar prepared salsa (16 oz)
1 lb lean ground beef
1 packet taco seasoning (1.25 oz)
½ cup canned black beans

Instructions

- Cook Cheesy Rice & Vegetables with jar of salsa and 4 cups of water.
- Bring to a boil and then reduce heat to low and simmer covered for 20 minutes.
- Cook beef with taco seasoning and beans for 10 to 12 minutes or until cooked throughout.
- Stir to combine and enjoy.

Taco Tuesdays Left Overs

Ingredients

2 cups Spanish Rice 'n Beef
8 crunchy taco shells
1 cup shredded cheddar cheese

Instructions

- Heat the left over rice in the microwave for 1 ½ minutes.
- Divide the rice into the taco shells and top with cheese.
- Enjoy!

Spicy Cheesy Rice

Ingredients

1 packet Cheesy Rice & Vegetables
2 cans tomatoes and green chilies (10 oz)
Pasteurized cheese product, cubed (12 oz)

Instructions

- Cook Cheesy Rice & Vegetables with cans of tomatoes and green chilies and 6 cups of water.
- Bring to a boil and then reduce heat to low and simmer covered for 20 minutes.
- Stir in the cheese product until melted throughout.

Grilled Cheesy Sandwich

Ingredients

2 cups Spicy Cheesy Rice
8 slices American cheese
8 slices bread, your favorite flavor
½ cup unsalted butter

Instructions

- Heat the left over Yego Foods Cheesy Rice & Vegetables in the microwave for 1 ½ minutes.
- Divide the rice and cheese in the middle of the 8 slices of bread, making 4 sandwiches.
- Heat 2 tablespoons of butter in a skillet over medium and toast one sandwich at a time for 3 minutes on each side.
- Repeat with the remaining ingredients until all is gone.

Creamy Mushroom Beef & Rice

Ingredients

1 packet Cheesy Rice & Vegetables
2 cans creamed mushroom soup (10.5 oz)
1 lb lean ground beef, cooked
2 cups frozen chopped kale

Instructions

- Cook Cheesy Rice & Vegetables with cans of mushroom soup and 4 cups of water.
- Bring to a boil and then reduce heat to low
- Simmer covered for 20 minutes.
- Stir in the cooked beef and kale.

Beef & Rice Muffins

Ingredients

2 cups Creamy Mushroom Beef n` Rice
12 slices bread, your favorite flavor

Instructions

- Preheat oven to 425°F.
- Spray a 12-hole muffin tin with non-stick cooking spray.
- Fill each hole with one slice of bread and divide the left over Creamy Mushroom Beef n` Rice into the center of the bread cups.
- Heat in the oven for 12-15 minutes or until the bread is toasted into a cup.

Cheesy Broccoli & Rice

Ingredients

1 packet Cheesy Rice & Vegetables
2 cans condensed broccoli cheese soup (10.5 oz)
1 bag frozen broccoli (14 oz)

Instructions

- Spray two 9"x9" casserole baking dishes with non-stick cooking spray and preheat oven to 350°F.
- Bring the Cheesy Rice & Vegetables to a boil with 4 cups of water.
- Add the cans of broccoli soup.
- Reduce heat to medium, cover and cook for 15 minutes.
- Pour into the baking dishes with the broccoli and place in the oven and heat for 15-20 minutes.

Rice & Veggies with Shredded Rotisserie Chicken

Ingredients

1 packet Cheesy Rice & Vegetables
1 rotisserie chicken

Instructions

- Cook Cheesy Rice & Vegetables packet according to package instructions.
- While Cheesy Rice & Vegetables is cooking, pull and shred the chicken breast.
- After the Cheesy Rice & Vegetables is finished cooking, stir in the chicken and let it rest with the heat off for 5 to 8 minutes.

Rice Pilaf

Ingredients

1 packet Cheesy Rice & Vegetables
6 ounces frozen peas and carrots
½ cup sliced almonds

Instructions

- Boil 6 cups of water and add Cheesy Rice & Vegetables.
- Reduce heat to medium, cover and cook for 20 minutes.
- Add the frozen almonds, peas and carrots.
- Let rest on the stovetop with heat off for 5 minutes.

Green Bean, Rice & Carrot Casserole

Ingredients

1 packet Yego Foods Cheesy Rice & Vegetables
2 (10.5 ounce) cans condensed cream chicken soup
1 Bag of Frozen Green Beans and Carrots

Instructions

- Spray two 9"x9" casserole baking dishes with non-stick cooking spray and preheat oven to 350°F.
- Bring the Cheesy Rice & Vegetables to a boil with 4 cups of water.
- Add the cans of chicken soup.
- Reduce heat to medium, cover and cook for 15 minutes.
- Pour into the baking dishes with the vegetables and place in the oven and heat for 15-20 minutes.



Rice & Cheese Roll Up

Ingredients

1 cup left over Cheesy Rice & Vegetables
1 flour tortilla
1/3 cup shredded cheese, your favorite flavors

Instructions

- Warm up left over Cheesy Rice & Vegetables.
- Heat a dry skillet over medium and toast the tortilla for 30 seconds on both sides.
- Place the rice in the center of the tortilla and top with cheese.
- Fold the bottom of the tortilla over the filling and pull towards the fold.
- Fold in the sides and roll tightly.

Tex-Mex Cheesy Rice & Vegetables

Ingredients

1 packet Cheesy Rice & Vegetables
2 cans of tomatoes and green chilies (10 oz)
1 packet of taco seasoning (1.25 oz)
Pasteurized cheese product, cubed (12 oz)
1 can of chicken (12.5 oz)

Instructions

- Bring two 15 oz cans of tomatoes and green chilies and six (6) cups of water to a boil
- Add entire contents of Cheesy Rice & Vegetables and the taco seasoning
- Reduce heat to low and simmer for 20 minutes
- After 15 minutes, add the can of chicken and stir to mix; cook for an additional 5 minutes
- Remove from heat and stir in the cheese product until melted throughout

Chicken Cheesy Rice & Vegetables

Ingredients

1 packet Cheesy Rice & Vegetables
1 can of chicken (12.5 oz)
4 cups (32 oz) of chicken broth
Pasteurized cheese product, cubed (12 oz)

Instructions

- Bring chicken broth and four cups of water to a boil
- Add entire contents of Cheesy Rice & Vegetables
- Reduce heat to low and simmer for 20 minutes
- Stir in the canned chicken
- Stir in the cheese until melted throughout

