

Mexican Skillet Dinner - One Pot Dinner by Lynn's Recipes



Lynn demonstrates Mexican Skillet Dinner, a great one pot dinner that is easy and quick to get on the dinner table. From Better Homes and Gardens.

Ingredients:

- 12 ounces chorizo or pork sausage
- 2 cups frozen whole kernal corn
- 1 (14-1/2 ounce) can diced tomatoes, undrained
- 1 cup uncooked instant rice
- 1/2 cup water
- 2 teaspoons chili powder
- 1/2 teaspoon ground cumin
- 1 (15 ounce) can pinto beans, rinsed and drained
- 3/4 cup shredded Mexican-Blend Cheese or Colby and Monterey Jack Cheese (3 ounces)

If sausage is in casings remove from casings. In a large skillet, cook sausage over medium heat for 10-15 minutes or until brown. If necessary drain in a colander and set aside.

Add corn, tomatoes, uncooked rice, water, chili powder and cumin to skillet. Bring to a boil and reduce heat. Cover and simmer about 5 minutes or until liquid is absorbed and rice is tender. Stir in beans and cooked sausage; heat through.

Sprinkle with the cheese; cover and let stand 2-3 minutes until cheese is slightly melted.

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