

Texas Hash with Beans

1 ONION CHOPPED
3 TBSP. BELL PEPPER CHOPPED
3 TBSP. OLIVE OIL
1.5 LB. GROUND CHUCK
1 1/2 CUP HOT BOILING WATER
1 KNORR BEEF BOUILLON CUBE
1 TBSP CHILI POWDER
1 14-15 OZ CAN DICED TOMATOES
1 14-15 OZ CAN KIDNEY BEANS (DRAINED)
2 TSP. SALT
1 TSP. BLACK PEPPER
1 CUP UNCOOKED RICE
1 8 OZ. PACKAGE OF GRATED CHEESE (MEXICAN BLEND)

In a large skillet sauté onion and pepper in olive oil for 4-5 minutes. Add ground beef cook until separated and brown. Drain grease off beef. Bring water to a boil and add bouillon cube- mix well. In a separate large bowl combine water with bullion- mix, chili powder, diced tomatoes, kidney beans, salt, pepper, rice and mix well. Add half of meat mixture to this bowl and stir.

Spray a 4-5-quart baking dish with cooking spray. Pour contents of large bowl containing beans, rice, tomatoes, etc... into baking dish. Now sprinkle entire top with shredded cheese and top with remaining meat. Bake at 350 for 45 minutes. Serves 6-8