

## Baked Spanish Rice and Beef Casserole with Rotel and Cheddar

Spanish Rice and Beef Casserole

OVEN  
350°F

TIME  
10 min

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### INGREDIENTS

- 1 box Rice-A-Roni Spanish Rice
- 1 pound lean ground beef
- 1 onion, chopped
- 1 red bell pepper, chopped
- 1 green bell pepper, chopped
- 1 cup shredded sharp cheddar cheese, plus extra for topping
- 1 can Rotel tomatoes and green chilies
- Salt, to taste
- Black pepper, to taste
- Cumin, to taste

### DIRECTIONS

1. Prepare the rice. Cook the Rice-A-Roni Spanish Rice according to the package directions and set aside.
2. Preheat the oven. Preheat your oven to 350°F (175°C) and lightly grease a baking dish.
3. Cook the beef and vegetables. In a large skillet over medium heat, cook the ground beef with the chopped onion, red bell pepper, and green bell pepper for 7-10 minutes until the beef is browned and the vegetables are tender.
4. Add the tomatoes and seasonings. Stir in the Rotel tomatoes, shredded cheddar cheese, salt, black pepper, and cumin.
5. Combine the rice. Add the prepared Spanish rice to the skillet and mix until everything is evenly combined.
6. Transfer to the baking dish. Pour the mixture into the prepared baking dish.
7. Add cheese topping. Sprinkle additional shredded cheddar cheese over the top.
8. Bake the casserole. Bake for 25-30 minutes until the cheese is melted and bubbly.
9. Rest before serving. Allow the casserole to sit for a few minutes before serving so it sets slightly.

### SWAPS & NOTES

**Ground Beef Substitute** Ground turkey or ground chicken can be used for a lighter version.

**Rice Alternative** You can substitute homemade Spanish rice if you prefer not to use a boxed mix.

**Cheese Options** Monterey Jack, Mexican blend cheese, or pepper jack work well if you want extra flavor.

**Add Extra Ingredients** You can also mix in: Black beans Corn kernels Jalapeños These additions make the casserole even heartier.

### TIPS FOR SUCCESS

**Drain excess grease** If using higher-fat ground beef, drain the fat after browning.

**Cook vegetables until soft** This ensures the peppers and onions blend well into the casserole.

**Don't skip the resting time** Allowing the casserole to rest helps the flavors settle and makes serving easier.

**Add spice if desired** A pinch of chili powder or smoked paprika can add extra depth.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/baked-spanish-rice-and-beef-casserole-with-rotel-and-cheddar/>