

## ***MEXICAN STYLE BROWN RICE CASSEROLE***

4 cups cooked brown rice (2 bags Success brown rice- in a box)

1 ¼ cup salsa

1 tsp ground cumin

15 oz can refried beans

10 oz frozen corn, thawed

4 oz can mild, diced green chili pepper

1 tbsp chili powder

10 oz pkg chopped, thawed and drained spinach

¾ cup low fat or regular shredded cheddar cheese, divided in half

2 tbsp cilantro, fresh chopped (Optional for garnish)

Pam spray 2 qt rectangular (9x12) or round/oval baking dish

Pre heat oven to 375°

1. Combine cooked rice, salsa, and cumin. Spread ½ of this evenly on bottom of baking dish
2. Combine refried beans, corn, chili peppers, and chili powder. Use rubber spatula to spread evenly over rice/salsa layer in baking dish
3. Squeeze water out of spinach. Spread on top of bean layer. Top with ½ cheese
4. Add remaining rice mixture, spreading evenly. Top with remaining cheese
5. Bake until heated through and cheese is brown and bubbly, about 30 min. @ 375°
6. Sprinkle with cilantro when serving, if desired.

5-09 Janey Cook