

One-Pan Mexican Beef & Rice

Make dinner easy, bold, and satisfying with this simple one-pan Mexican beef and rice recipe. Juicy ground beef is cooked with beef broth, corn, and El Picante salsa, then mixed with quick-cooking rice and melty cheddar for a comforting dish that's ready in about 30 minutes—minimal prep, minimal cleanup.

El Picante salsa is what sets this dish apart. Whether you use the All Natural, Verde, or Habanero variety, it brings just the right kick of heat and flavor straight from the jar—no extra chopping required. The result is a rich, layered taste that turns an everyday dinner into something craveable.

Top it off with sliced avocado, scallions, or jalapeños for extra color and texture. It's the perfect go-to for busy weeknights, potlucks, or make-ahead lunches—and a delicious way to showcase the versatility of El Picante.



PREP TIME:
10 MINS

TOTAL TIME:
30 MINS

COOK TIME:
20 MINS

SERVINGS
46

INGREDIENTS

- 1 pound ground beef
- 2 cups low sodium beef broth
- One 16-ounce jar El Picante salsa
- One 15.25 ounce can corn (drained)
- One 1-ounce packet taco seasoning
- 1 tablespoon minced onion
- 1 1/2 cups instant rice
- 1 cup shredded cheddar cheese
- toppings, such as tomatoes, avocado, green onion, jalapeños, etc. (optional)

DIRECTIONS

- In a large skillet, cook the ground beef over medium heat until fully browned, then drain off any excess grease.
- Stir in the beef broth, **El Picante salsa**, drained corn, taco seasoning, and minced onion. Bring the mixture to a boil.
- Add the rice and give everything a good stir to combine.
- Reduce the heat to low, cover the skillet with a lid, and let it simmer for 8–9 minutes, stirring occasionally to prevent sticking.
- Once the rice is tender, remove the pan from heat. Sprinkle cheese over the top, cover again, and let it sit until the cheese has melted.
- Top with your favorite garnishes—like sour cream, tomatoes, avocado, green onion, jalapeños, or extra salsa—and dig in!