



Make cheesy rice and bean skillet tacos

Ingredients

- 1 tablespoon olive oil
- 1 onion, chopped
- 1 bell pepper, chopped
- 2 cups long grain white rice, rinsed
- 15-ounce can black beans, drained and rinsed
- 15-ounce can pinto beans, drained and rinsed
- 1 cup store-bought salsa

- 3½ cups vegetable stock
- 2 cups shredded Mexican cheese blend
- Corn tortillas, warmed according to package instructions, for serving
- Taco toppings (like sliced avocado, sour cream, and green onion), for serving

Instructions

1. In a large Dutch oven or a lidded, oven-safe skillet, heat the olive oil over medium-high. Add the onion and bell pepper and cook, stirring often, until they start to soften, about 5 minutes.
2. Stir in the rice, beans, salsa, and vegetable stock. Bring the mixture to a boil, stirring occasionally, then reduce the heat to a gentle simmer. Cover the pan and allow mixture to cook until the rice is

tender and the liquid is absorbed, about 25 minutes.

3. Meanwhile, preheat the broiler. When the rice is ready, sprinkle the cheese over the top. With an adult's help, place the Dutch oven or the skillet, uncovered, under the broiler to melt, which should take about 1 to 2 minutes.
4. Serve with warm tortillas and your favorite taco toppings.

Makes 8 servings.



BUILD A STRONG AND STURDY SNOWMAN

The key to a well-built snowman starts with the snow, according to scientists. The perfect powder is moist to wet. Snow that's dry won't stick, and snow that's slushy won't hold a shape. Choose a spot on flat, level ground and in the shade, which will help your snowman stay cold and last longer. Roll three firm balls: a large one for the snowman's base, a medium ball for its middle, and a smaller ball for its head. Flatten the tops of the base and middle where the balls join. Stack them, and pack extra snow into any gaps. You can use rocks or buttons for eyes and a mouth, sticks for arms, and a carrot for a nose. You can also get creative, such as by using an upside-down bucket for a hat!

