



CONVIVIVUM
URBAN FARMSTEAD

THIS CASSEROLE IS FULLY BAKED AND ONLY NEEDS REHEATING

The recipe is provided below if you would like to recreate the meal.

Reheating Instructions:

If reheating the entire casserole, place in the oven at 375 degrees F for 30-35 minutes or until it is 165 degrees in the center.

It can also be portioned out cold and then reheated in the microwave as individual portions.

DO NOT PUT CASSEROLE PAN IN THE MICROWAVE.

Mexican Pork & Rice Casserole

**Ingredients subject to change based on availability.*

- 2 cups uncooked minute rice
- 2 cups water
- 2 cups cooked, diced pork
- 1 - 15 oz can beans, drained (pinto or black beans)
- 1 - 15 oz can of corn, drained
- ¼-½ C. diced, black olives
- 2 Tbsp. taco seasoning
- 1 - 16 oz jar of salsa
- 2 cups cheddar cheese, divided

INSTRUCTIONS

1. Preheat oven to 375 degrees F. Then, spray a large casserole dish with nonstick cooking spray.
2. In a 9x13" casserole pan, mix together all of the ingredients: uncooked minute rice, water, diced pork, beans, corn, black olives, taco seasoning, salsa, and HALF of the cheese.
3. Mix everything together in the casserole dish so that it's evenly spread out.
4. Sprinkle remaining 1 cup of cheese on top.
5. Cover and bake for 40-50 minutes, or until rice is fully cooked.
6. Remove cover and let cool for 5-10 minutes. Enjoy!

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