



ROASTED VEGETABLES & RICE

Our Arroz con Vegetales packs an authentic flavor. Our traditional recipe simmers Mexican long grain rice in a delicious tomato bouillon. Then, it is combined with fresh cooked corn, carrots and peas. Arroz con Vegetales is the most traditional side to any dish.



10

Minutes
Prep Time



20

Minutes
Cook Time



5

Servings

INGREDIENTS

- 1 package of Del Real Foods® Arroz con Vegetales
- 2 cups Butternut Squash (available cubed at most grocery stores)
- 1 cup Brussels Sprouts
- 1 Onion (chopped into bite-size pieces)
- ½ cup Dried Cranberries
- 3 tbsp Olive Oil
- 1 tbsp Chipotle Chili Powder
- ½ cup Chopped Pecans
- Salt and pepper to taste

PREPARATION

Preheat oven to 425 degrees. Chop stem off brussels sprouts, slice in half and remove outer-most leaves. Toss squash, brussels sprouts and onion in a bowl with 2 tbsp olive oil; add 1 tbsp chili powder. In a baking sheet with parchment paper, roast vegetables for 20 minutes. While vegetables are roasting, add 1 tbsp olive oil to a large skillet or saucepan, over medium heat. When oil is hot, add rice, create opening in center of pan and toast pecans for 2 minutes, stirring constantly before combining into the rice. Add cranberries. When vegetables are roasted, add to rice mixture; stir to combine. Pour into serving dish for a festive side.