

# BUDGET STRETCHING IDEAS

## Family Meals Under \$10

(NAPSA)—If you need a budget-friendly recipe that delivers great taste in minutes, try these flavorful dishes that won first and second place in Success Rice's recent Feed 4 for \$10 contest.

The winning recipes were chosen based on taste, creativity, appearance and ease of preparation. The recipes are ready in 30 minutes or less.

To view other winning recipes, visit [www.SuccessRice.com/feed4for10](http://www.SuccessRice.com/feed4for10).

### Mango Chicken and Rice

- 1 bag Success Jasmine Rice or White Rice
- 1 tbsp. vegetable oil
- 1 lb. boneless, skinless chicken breasts, cut into 1-inch pieces
- $\frac{1}{2}$  cup red onion, diced
- 1 red bell pepper, diced
- $\frac{3}{4}$  cup hot mango chutney
- 1 fresh mango, peeled and diced
- $\frac{1}{4}$  cup cilantro, chopped

Prepare rice according to package directions. In large skillet, heat oil over medium heat, add chicken and cook until the meat is no longer pink in the center.

Add red onion and red bell pepper. Cook five minutes. Add mango chutney, mango, cilantro and rice. Stir well and serve. Serves four

### Zesty Southwest Burgers With Cilantro Slaw

- 1 bag Success White Rice or Brown Rice



Feed 4 for \$10? It's easier than you might imagine with the winning recipes from a recent contest.

- $\frac{1}{2}$  cup ranch salad dressing
- 2 cups shredded cabbage
- 3 tbsps. cilantro, minced
- 1 lb. ground chuck
- $\frac{2}{3}$  tbsps. hot and spicy taco seasoning mix
- 2 tbsps. vegetable oil
- 4 hamburger buns

Prepare rice according to package directions. Let cool for five minutes. To make cilantro slaw: In large bowl combine ranch salad dressing, cabbage and cilantro. Toss to combine; cover and refrigerate until serving.

In large bowl, combine rice, ground chuck and taco seasoning mix. Form into four patties sized slightly larger than hamburger buns.

Heat vegetable oil in large skillet over medium heat. Add patties and cook to medium well (10 to 12 minutes or until center is 165° F), turning once.

To serve, on each hamburger bottom bun, place a cooked patty, an equal amount of slaw and top bun. Serves four.