

Spanish Rice (Geiger Family Favourite)



1 package of Geiger Ground Beef

1 medium onion

2 stalks of celery (optional)

2 cups mushrooms (canned or fresh, optional)

2 tbsp garlic (powder or fresh)

2 cans tomato soup

2 cups Minute rice (more as needed)

Sour cream for serving (or plain greek yogurt)

1. Fry the ground beef in a large pot or deep frying pan. While hamburger is cooking, chop up onion, celery and mushrooms. Dice into small pieces. Break hamburger into small peices
2. Add diced vegetables to hamburger mixture. Cook until translucent. Add garlic.
3. Add 2 cans of tomato soup. Fill one can up with water and add to mixture. Stir soup and water mixture into hamburger well.
4. Add 2 cups of minute rice into hamburger mixture and stir well. You don't want the mixture to be dry, you need it to be moist so the rice cooks. Add more rice as needed. Cover with a lid and turn off heat and let sit for 5-10 minutes with lid on
5. Add salt and pepper and a dollop of sour cream if desired when serving