

## Calico Rice

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### Ingredients

- 1 medium green pepper, diced
- 1 medium yellow bell pepper, diced
- 1 medium sweet red pepper, diced
- 1 medium onion, diced
- 2 tablespoons butter or margarine
- 1 1/2 cups uncooked long grain rice
- 1 envelope dry onion soup mix
- 2 tablespoons picante sauce or salsa
- 1 tablespoon ground cumin
- 4 garlic cloves, minced
- 1/2 teaspoon salt
- 3 cups water
- Sour cream

### Directions

In a skillet or saucepan, saute peppers and onion in butter for 3 minutes. Stir in the rice, soup mix, picante or salsa, cumin, garlic, salt and water. Bring to a boil. Reduce heat; cover and simmer for 20-25 minutes or until rice is tender. Garnish with sour cream if desired.



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