

## Entertaining Idea: Enchilada Rice Soup

(NAPSA)—When it comes to creating a dish that's nutritious, delicious, economical and a real crowd-pleaser, it's a good idea to go with the grain. Grains of rice, that is.

Some rice, such as Texmati Brown Rice, is all natural and grown in the U.S. It's a nutritious addition to many of your favorite dishes.

Rice can be a hearty part of a quick and easy soup that's great as a light, one-dish dinner; the first course in an elaborate meal for many; or a nice, warming and wholesome treat to serve when the gang has gathered at your place to watch the game—or play one.



**A bowl of hot, flavorful soup with rice can be nice on any night.**

Make this Enchilada Rice Soup with low-fat ingredients to deliciously improve your family's diet.

### **Enchilada Rice Soup**

*(Yield: 8–10 servings)*

**3 cups cooked Texmati  
Brown Rice**

**3 cups low-fat chicken broth**

**1 (1-lb., 10-oz.) jar chunky  
garden vegetable pasta  
sauce**

**1 (10-oz.) can mild red  
enchilada sauce**

**1½ cups shredded cooked  
chicken**

**Shredded low-fat cheddar  
cheese**

**Light sour cream, optional**

**In large saucepan, combine rice and all other ingredients, except cheese. Over medium-high heat, bring soup to a boil. Reduce heat and simmer 10–15 minutes. Serve topped with cheese and a dollop of sour cream, if desired.**

For more great recipes and food facts, visit [www.riceselect.com](http://www.riceselect.com).