

Ingredients

- 16 oz bag Yellow Rice
- 1 can Corned Beef
- 1 can Tomatoes w/Green Chilies
- 1 can Sweet Green Peas, drained
- 1.75 oz Dried Chopped Onion
- Water (or Beef Broth)
- Olive Oil & Vinegar (optional)



Directions

1. Crumble corned beef in large pot.
2. Add onion, tomatoes w/green chilies, and green peas, drained
3. Add the amount of water specified on the package of yellow rice or substitute with beef broth instead, if desired.
4. Bring contents to a boil.
5. Add rice, stir, cover with lid, reduce heat to low and simmer.
6. Add 10-15 minutes to the cook time stated on rice package.
7. If liquid in contents has not absorbed, add cook time in 5-minute increments, being careful not to allow scorching.

Variations

Heat peas in a separate pot and add to the top or the side of the dish. May add olive oil and vinegar, if desired. May also use leftover chicken or pork chops. Fresh onion, garlic, ginger, and peppers are a great addition, when available.

Servings: 12 cups

WHERE IS THE LOVE?



IT'S IN THE MOMENTS THAT YOU SHARE
A MEAL WITH YOUR FAMILY & FRIENDS

*There were 6 in our family, so Mama had to make the food budget stretch between Daddy's paychecks. Our favorite meal was Corned Beef and Yellow Rice (sometimes she would use any leftover chicken in place of the corned beef). When my kids were growing up, they would request that "Mema" make it when they went to visit her or if she came over to visit us. The first time my youngest son learned how to make it, as an adult, he texted a picture of it to her (yes, she finally learned to text after so many years of refusing to even try). Needless to say, she was tickled. That interaction was a connection, or as Terri, the director of **Pensacola Dream Center** calls, "A Touch." In 2021, while grocery shopping, I saw the family size container of yellow rice, so I got one for each of my grown kids for Christmas that year. I added a can of corned beef and English peas to the gift bag and had them open it while sitting around "Mema" (which we all now affectionately call her). She had no clue what was in the bags, so it definitely made her day when they all opened their meal kits and happily shared their fond memories of her cooking it for them all through the years and how even my grandchildren will grow up enjoying it. My oldest son was my taste tester as I tried several batches to recreate a non-perishable meal kit version that was closest to her timely recipe. I'm excited to announce that the kickoff of this "**Meal Kit Moments**" campaign is in honor of her 80th Birthday. I know that she will appreciate being a part of sharing our family tradition with you. Share the love... #MealKitMoments #PensacolaDreamCenter*

Cynthia, PDC Staff



"Meal Kit Moments" Table Topics

Do you have any favorite meals that were prepared by your mother, grandmother or other relative when you were a child? What are some of your favorite memories of the people who are sharing this meal with you?