

Duane's Homemade Rice-A-Roni (Beef)



- **Ingredients:**

- 1 Lb. Ground Beef
- 2 Cups Rice
- 2 Cups Vermicelli or Spaghetti noodles (broken into 1" pcs.)
- 1 Stick Butter
- 6 Cups Water
- 2 Tbsp Bullion, Beef

- **Instructions:**

1. In a small skillet, cook ground beef until no longer red, set aside.
2. In a large skillet, add butter, rice, pasta noodles. Saute until tan or brown, however you like it.
3. Add Beef, water and Bullion. (I use Better Than Bullion, it does not have all the salt.)
4. Simmer 8 to 10 minutes, until rice and pasta are al dente. Salt and Pepper to taste.