

It's a Wrap

from  **Mahatma RICE**

Spicy Sausage Wrap

- 1 cup MAHATMA® WHITE RICE
- vegetable cooking spray
- 1 pound bulk turkey sausage
- 1/2 cup chopped onion
- 1 can (10 ounce) tomatoes with green chilies, drained
- 1 tablespoon chili powder
- 6 large (burrito size) flour tortillas
- 1-1/2 cups (6 ounces) shredded reduced fat Monterrey Jack cheese



Prepare rice according to package directions.

Lightly spray large skillet with cooking spray. Crumble sausage into prepared skillet. Cook over medium heat until lightly browned, stirring occasionally. Add onion and cook until tender. Stir in tomatoes and chili powder; simmer 2 minutes. Fold in rice.

Lay tortilla on flat surface. Equally divide rice-sausage mixture on each tortilla. Sprinkle with cheese. Roll tortilla. Wrap tortilla in butcher paper or foil. Serve 6.

Breakfast Wrap

- 1 cup MAHATMA® WHITE RICE
- 3 cartons (8 ounces each) fruited yogurt
- 6 large (burrito size) flour tortillas
- 3 cups sliced fruit (or 1 can fruited pie filling)
- 2 cups granola
- brown sugar

Prepare rice according to package directions. Set aside to cool. Combine cooled rice with yogurt.

Lay tortilla on flat surface. Equally divide rice-yogurt mixture, spreading on tortillas. Spread fruit and granola equally on top of rice-yogurt mixture. Sprinkle with brown sugar. Roll tortilla. Wrap rolled tortilla in butcher paper or foil. Serves 6.

The Mediterranean

- 1 package (8 oz.) MAHATMA® BLACK BEANS AND RICE MIX
- 6 large (burrito size) flour tortillas
- spinach leaves
- 12 oz. roasted turkey, sliced wafer thin
- 8 oz. crumbled feta cheese
- 1 cup sliced black olives



Prepare rice mix according to package directions.

While rice is cooking, lay tortillas on a flat surface. Line each tortilla with spinach leaves. Divide rice equally, spreading rice equally over spinach. Add equal amounts of remaining ingredients. Roll tortilla. Wrap tortilla in butcher paper or foil. Serves 6.

Brown Rice, Nuts and Berries

- 1 cup MAHATMA® BROWN RICE
- 6 large (burrito size) flour tortillas
- 1 tub (8 oz.) fruited cream cheese
- 2 cups mixed berries
- 2 bananas, sliced
- 1-1/2 cup granola
- 1/2 cup honey



Prepare rice according to package directions.

While rice is cooking, lay tortillas on a flat surface. Equally divide cream cheese on tortillas; spread. Top with equal amounts of rice, spreading on top of cream cheese. To each tortilla, add equal amounts of fruit and granola. Drizzle with honey. Roll tortilla. Wrap tortilla in butcher paper or foil. Serves 6.



Recipes compliments of the

RIVIANA KITCHENS & MAHATMA® RICE

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Kansas City Barbecue

- 1 (8 oz.) package MAHATMA®
RED BEANS & RICE MIX
- 6 large (burrito size) flour tortillas
- romaine lettuce leaves
- 1 pound prepared cole slaw
- 12 oz. grilled chicken strips, sliced
- 1-1/2 cups hickory barbecue sauce



Prepare rice mix according to package directions.

While rice is cooking, lay tortillas on a flat surface. Line each tortilla with lettuce leaves. Divide rice equally on tortillas, spreading over lettuce leaves. Add equal amounts of remaining ingredients. Roll tortilla. Wrap tortilla in butcher paper or foil. Serves 6.



The Vegetarian

- 1 (5 oz.) package MAHATMA® YELLOW RICE MIX
- 4 large (burrito size) flour tortillas
- 2 cups bean sprouts
- 2 cups diced cucumbers
- 1 cup sliced green olives
- 1 large tomato, diced
- 1 cup shredded carrots
- 1-1/2 cups shredded Jack cheese



Prepare rice mix according to package directions.

While rice is cooking, lay tortillas on a flat surface. Line each tortilla with equal amounts of bean sprouts. Divide rice equally on tortillas, spreading equally over bean sprouts. To each tortilla, add equal amounts of remaining ingredients. Roll tortilla. Wrap tortilla in butcher paper or foil. Serves 4.

Cajun Wrap

- 1 package (8 oz.) MAHATMA®
JAMBALAYA RICE MIX
- 6 large (burrito size) flour tortillas
- lettuce leaves
- 1 pound frozen prepared crawfish or shrimp, thawed
- 1-1/2 cups shredded pepper jack cheese
- 2 cups pico de gallo or salsa
- lemon juice



Prepare rice mix according to package directions.

While rice is cooking, lay tortillas on a flat surface. Line each tortilla with lettuce leaves. Divide rice equally, spreading on lettuce leaves. To each tortilla, add equal amounts of remaining ingredients. Roll tortilla. Wrap tortilla in butcher paper or foil. Serves 6.



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