

WHISKEY CHILI LIME RICE



Our Whiskey Chili Lime Rice is built for those nights when you just need something hearty. We take Gordon Choice Cactus Chili, mix it with our Chili Lime Rice, and then we add a good splash of whiskey, a bit of brown sugar, and hot honey to give it a spicy, sweet edge. Then we load it up with corn, black beans, and a generous sprinkle of cotija cheese, finished with chili flakes and a lime wedge. It's the kind of no-nonsense, flavor-packed bowl that'll have everyone coming back for more. Just good, honest food.







Ingredients:

- 3 oz. Cactus Chili #**653670**
- 6 oz. Chili Lime Rice #**275588**
- 2 tsp. Whiskey
- 1 tsp. Brown Sugar
- 1 tsp. hot honey
- 2 oz. canned corn
- 2 oz. black beans
- 1 oz. cotija cheese
- Chili Flakes
- Lime Wedge

Instructions:

1. In a bowl, whisk together whiskey, lime juice, and hot honey.
2. In a skillet, heat the chili on low and simmer, slowly add the whiskey mixture.
3. Start with a base of chili lime rice.
4. Add black beans and corn.
5. Top with the whiskey chili.
6. Garnish with cotija cheese, lime wedges, and a sprinkle of chili flakes.

| Product | Description | Code # | Pack Size |
|---|--|--------|-----------|
|  Gordon Choice® Cactus Chili with Beans | This southwestern chili features ground beef, diced tomatoes, great northern beans, corn, onions, savory cactus, and spinach in a spicy broth. | 653670 | 2/8 lb. |
|  Sandridge® Chili Lime Rice | No prep, all flavor! This ready-to-serve fiesta in a bowl bursts with tangy lime, smoky paprika, and a hint of chili heat.   | 275588 | 4/4 lb. |

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian

