



RECIPE

rhino

Stacks

This simple, family-favorite meal layers buttery Ritz crackers, fluffy rice, hearty chili, and fresh toppings into a delicious stack of flavors and textures. Quick to prepare and easy to customize, it's perfect for busy weeknights, family dinners, and casual gatherings.



PREP TIME
15 min



COOK TIME
15 min



TOTAL TIME
30 min



YIELD
6-8 servings

INGREDIENTS

Base

- 8 ounces long-grain white rice, cooked (or Minute Rice, prepared according to the package directions)
- 2 cans chili without beans
- 2 sleeves Ritz crackers, crushed

Toppings

- 2 cups shredded cheddar cheese
- 2 fresh tomatoes, diced
- 1 head lettuce, chopped
- 1 (6-ounce) can sliced black olives, drained
- 1 cup sour cream

RHINO TIP



Set up all of the toppings buffet-style before heating the chili. Everyone can build their own stack exactly how they like it, making this a fun, easy meal for family dinners or casual gatherings.

STEP-BY-STEP INSTRUCTIONS

1



Cook the rice.

Prepare the long-grain white rice according to the package directions. For a quicker option, Minute Rice may be substituted.

2



Heat the chili.

Warm the chili in a saucepan over medium heat until heated through.

3



Prepare the toppings.

Shred the cheddar cheese, dice the tomatoes, chop the lettuce, and drain the sliced olives.

4



Build the stacks.

On each plate, layer the ingredients in this order: crushed Ritz crackers, cooked rice, hot chili, shredded cheddar cheese, diced tomatoes, chopped lettuce, sour cream, and sliced olives.

5



Serve.

Serve immediately while the chili is hot and the cheese is slightly melted.

TIPS & VARIATIONS

1

Crunchier Base

Substitute crushed tortilla chips or corn chips for the Ritz crackers for a different texture and flavor.



2

Spice It Up

Add sliced jalapeños, your favorite salsa, or diced green chilies for extra heat.



3

Protein Options

Try shredded chicken, taco-seasoned ground turkey, or homemade chili instead of canned chili.



4

More Toppings

Add diced avocado, sliced green onions, or chopped cilantro for extra freshness and flavor.



5

Make It Heartier

Add a layer of refried beans or black beans between the rice and chili for an even more filling meal.



Family favorites, one recipe at a time.

