

Southwestern Shells and White Cheddar Ground Turkey

Experience the fusion of flavors in this Southwestern shells and white cheddar ground turkey dish, combining tender pasta shells with seasoned ground turkey and creamy white cheddar for a satisfying and flavorful meal.

INGREDIENTS

- 1 package (6.2 oz)** PASTA RONI® Shells & White Cheddar
- 2 cups** water
- 2 tbsp** margarine, butter or spread with no trans fat
- 3/4 lb** ground turkey, cooked and drained
- 1 cup** frozen or drained canned corn
- 1** garlic clove, minced or pressed
- 1 tsp** chili powder
- 1 cup** salsa
- 1/3 cup** chopped green onions
- 1/4 cup** pitted ripe olive slices
- 2 tbsp** chopped cilantro (optional)

HOW TO MAKE

DIRECTIONS

In a medium saucepan, bring to a boil: 2 cups water, 2 tbsp margarine. Reduce heat to medium.

Slowly stir in pasta. Boil uncovered 12 to 14 minutes, stirring frequently. Most of water will be absorbed.

Stir in salsa (instead of milk), Special Seasonings, cooked turkey, corn, garlic, and chili powder. Return to a boil. Boil 1 to 2 minutes or until pasta is tender. Stir in green onions and olives. Let stand 3 to 5 minutes to thicken. Sprinkle with cilantro, if desired.



PREP
TIME

5min



COOK
TIME

20min



SERVES

4

PRODUCT

