

Turkey Pilaf with Cooked Chicken

A delicious turkey pilaf recipe enriched with tender cooked chicken, fragrant spices, and fluffy rice, creating a comforting and satisfying one-pot meal perfect for any occasion.

INGREDIENTS

- 1 package (7.2 oz) RICE-A-RONI® Rice Pilaf
- 2 tbsp margarine, butter or spread with no trans fat
- 1/2 cup chopped onion
- 1/4 cup slivered almonds
- 1 cup thinly sliced celery
- 1/4 cup sweetened dried cranberries
- 2 cups chopped cooked chicken
- 2 cups water

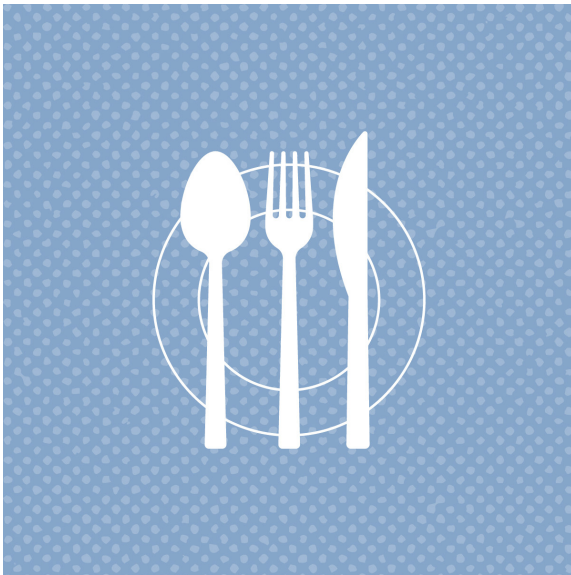
HOW TO MAKE

DIRECTIONS

In a large skillet, combine rice-pasta mix, 2 tbsp of margarine, onion and almonds. Sauté over medium heat until pasta is golden brown, stirring frequently.

Slowly stir in 2 cups water and Special Seasonings; bring to a boil.

Cover and reduce heat. Simmer 12 minutes. Stir in celery and cranberries. Return to a simmer. Cover and simmer 5 to 10 minutes or until rice is tender and celery is crisp-tender. Add chicken; cook and stir until heated through.



PREP
TIME

5min



COOK
TIME

25min



SERVES

4

PRODUCT

