

Southwestern Rice Pilaf with Ground Turkey

Enjoy a wholesome Southwestern rice pilaf with ground turkey, blending flavorful spices, colorful vegetables, and tender turkey for a delicious and nutritious one-pan meal.

INGREDIENTS

- 1 package (7.2 oz) RICE-A-RONI® Rice Pilaf
- 2 tbsp margarine, butter or spread with no trans fat
- 1 garlic clove, minced or pressed
- 1 cup drained and rinsed black beans
- 1 cup frozen or drained canned corn
- 1 tbsp chili powder
- 3/4 lb ground turkey, cooked and drained
- 1 cup salsa
- 2 tbsp chopped cilantro (optional)
- 2 cups water

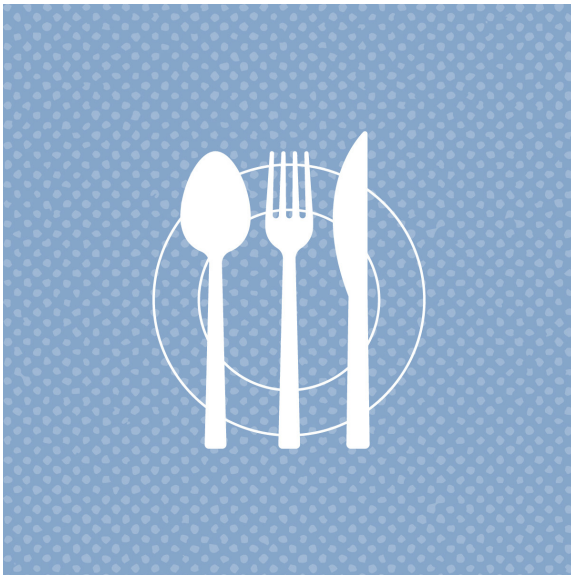
HOW TO MAKE

DIRECTIONS

In a large skillet, combine rice-pasta mix, 2 tbsp of margarine. 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 cooked turkey, beans, corn, garlic, and chili powder. Return to a simmer. Cover and simmer 5 to 10 minutes or until rice is tender. Add salsa and cilantro, if desired; cook and stir until heated through.



PREP
TIME

5min



COOK
TIME

25min



SERVES

4

PRODUCT

