

Chili Skillet with Ground Turkey

Experience a hearty and wholesome meal with this chili skillet featuring lean ground turkey cooked to perfection alongside a medley of flavorful spices and ingredients for a comforting dinner option.

INGREDIENTS

- 1 package (6.8 oz) RICE-A-RONI® Spanish Rice
- 2 tbsp margarine, butter or spread with no trans fat
- 2 cups water
- 1 can (14.5 oz) diced tomatoes, undrained
- 1 medium green bell pepper, chopped or 1 can (4 oz) chopped green chilies, undrained
- 1/2 cup chopped onion
- 2 garlic cloves, minced or pressed
- 1 tbsp chili powder
- 1 tsp ground cumin
- 1 can (15 oz) kidney or black beans, rinsed and drained
- 3/4 lb ground turkey, cooked and drained
- Chopped cilantro (optional)

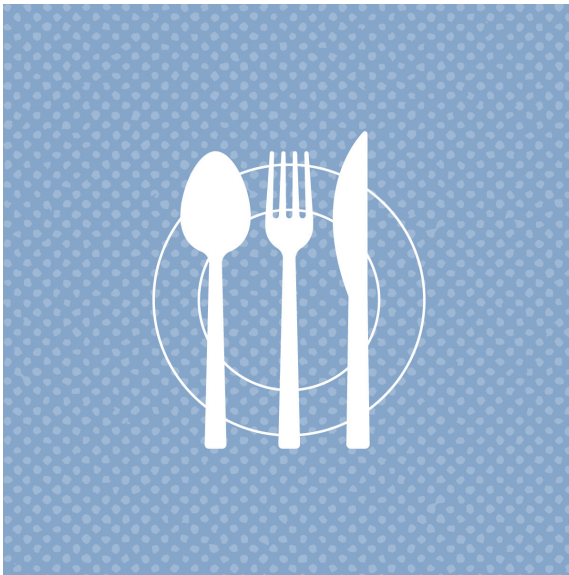
HOW TO MAKE

DIRECTIONS

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

Slowly stir in 2 cups water, Special Seasonings, tomatoes, bell pepper, onion, garlic, chili powder and cumin; bring to a boil.

Cover and reduce heat. Simmer 15 minutes. Stir in cooked turkey and beans. Return to a simmer. Cover and simmer 3 to 5 minutes or until rice is tender. Serve with cilantro, if desired.



PREP
TIME

5min



COOK
TIME

20min



SERVES

4

PRODUCT

