

Risotto with Cooked Turkey

Elevate your dinner with this creamy risotto featuring tender cooked turkey, offering a delicious and comforting dish that's perfect for any occasion.

INGREDIENTS

- 1 package (6.9 oz) RICE-A-RONI® Chicken
- 2 tbsp margarine, butter or spread with no trans fat
- 2 ½ cups water
- 1 can (10.75 oz) condensed cream of mushroom soup
- 2 cups chopped cooked turkey
- 1 cup celery slices
- 1 cup mushroom slices
- 1/2 chopped red bell pepper
- 1/2 cup chopped onion
- 1/2 cup frozen peas

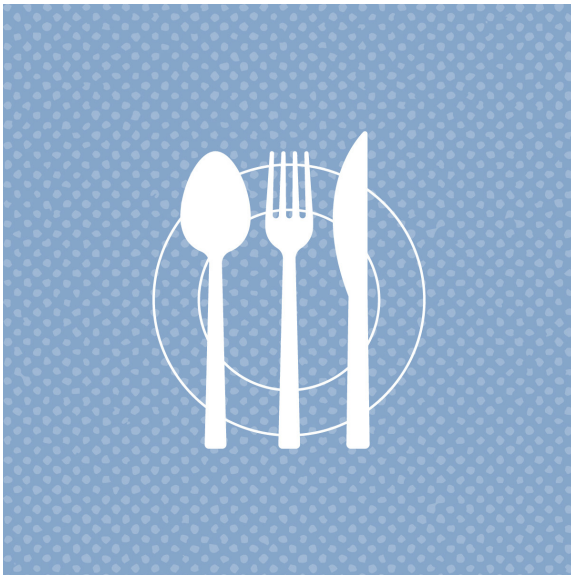
HOW TO MAKE

DIRECTIONS

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

Slowly stir in 2 ½ cups water and Special Seasonings; bring to a boil.

Cover and reduce heat. Simmer 10 minutes. Add soup; blend well. Stir in turkey, celery, mushrooms, bell pepper, onion and peas. Return to a simmer. Cover and simmer 10 minutes. Stir before serving.



PREP
TIME

5min



COOK
TIME

20min



SERVES

4

PRODUCT

