



Turkey and Wild Rice Risotto

Experience comfort in a bowl with this Turkey and Wild Rice Risotto, blending tender turkey and hearty wild rice in a creamy and satisfying dish.

INGREDIENTS

3/4 lb ground turkey

1 package (4.3 oz) RICE A RONI® Long Grain & Wild Rice

1 can (10 ¾ oz) condensed cream of mushroom soup

1 ½ cups fresh mushroom slices

1 cup thinly sliced celery

1/2 cup chopped red bell pepper

1 ? cups water

1 tbsp margarine, butter or spread with no trans fat



PREP
TIME

10_{min}



COOK
TIME

30_{min}



SERVES

4

PRODUCT



HOW TO MAKE

DIRECTIONS

In large skillet, brown ground turkey until thoroughly cooked; drain. In same skillet, combine 1 ? cups water, 1 tbsp margarine, rice mix, seasonings and turkey. Bring to a boil; reduce heat to low.

Cover; simmer 20 minutes. Stir in soup, mushrooms, celery and bell pepper; return to a simmer. Cover; simmer 5 to 10 minutes or until vegetables are crisp-tender. Let stand 3 minutes. Stir before serving.