



PREP  
TIME  
10<sub>min</sub>



COOK  
TIME  
30<sub>min</sub>



SERVES  
4

# 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

## 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.

## PRODUCT

