

Turkey El Paso

Savor the Southwestern flavors of this Turkey El Paso dish, featuring seasoned ground turkey, vibrant peppers, and zesty spices for a delicious Tex-Mex-inspired meal.

INGREDIENTS

- 1/2 cup milk
- 2 tbsp margarine, butter or spread with no trans fat
- 4.7 oz package PASTA RONI® Chicken
- 2 cups chopped cooked turkey or chicken
- 7 oz can whole kernel corn, drained
- 2.25 oz can sliced ripe olives, drained
- 1/4 cup prepared salsa or picante sauce
- 2 tbsp sour cream (optional)

HOW TO MAKE

DIRECTIONS

In 3-qt. saucepan, combine 1 1/2 cups hot water, milk, margarine, pasta and contents of seasoning packet. Bring just to a boil.

Reduce heat to medium-low. Boil uncovered, stirring frequently, 8 to 10 minutes.

Add turkey, corn, olives and salsa. Continue to boil, stirring frequently, 4 minutes or until pasta is desired tenderness.

Pasta will be saucy, but will thicken upon standing. Stir in sour cream before serving, if desired.



PREP
TIME

5min



COOK
TIME

15min



SERVES

4

PRODUCT

