

Turkey Tuscany

Indulge in the savory delight of Turkey Tuscany with this recipe featuring succulent turkey breast and aromatic Italian herbs, promising a taste of Italy in every bite.

INGREDIENTS

- 1 (6.5 oz) package RICE-A-RONI® Cheddar Broccoli
- 2 ½ tbs margarine, butter or spread with no trans fat
- 2 cups chopped cooked turkey or chicken
- 1 14 oz can artichoke hearts, drained, quartered
- 1 medium red onion, cut into wedges
- 1/2 cup sliced pitted ripe olives
- 1 tsp Italian seasoning
- 1 cup (4 oz) shredded mozzarella cheese

HOW TO MAKE

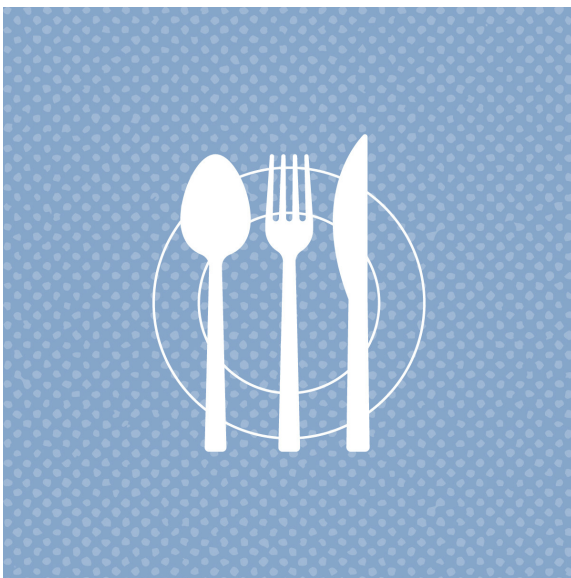
DIRECTIONS

In large skillet, saute rice-pasta mix in margarine until pasta is lightly browned.

Stir in 2 ¼ cups hot water, contents of seasoning packet, turkey, artichoke hearts, onion, olives and seasoning; bring to a boil.

Cover; reduce heat. Simmer 15 to 20 minutes or until rice is tender.

Sauce will be thin, but will thicken upon standing. Top with cheese; let stand 5 minutes or until cheese is melted.



PREP
TIME

5min



COOK
TIME

25min



SERVES

6

PRODUCT

