



PREP  
TIME

5min



COOK  
TIME

25min



SERVES

6

## PRODUCT



# 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 tbsp** 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.