







PRODUCT



Turkey Veggie Rice Soup with Dumplings

A cold-weather soup that makes leftover turkey into a "wanna eat" tasty meal.

INGRED<u>IENTS</u>

- 2 tbsp margarine, butter or spread with no trans fat
- 1 box RICE-A-RONI® Chicken
- 3 cans chicken broth (14 oz)
- 2 cups leftover turkey
- 1 lb bag frozen mixed veggies
- 4 cups water
- 1 can refrigerator biscuits
- 1/2 tsp dill weed

HOW TO MAKE

DIRECTIONS

Combine margarine and vermicelli rice mixture, sauté until golden.

Immediately add remaining ingredients (except biscuits) and quickly bring to a boil over high heat for 8 minutes.

Cut biscuits into quarters and arrange over boiling soup top; sprinkle with dill; cover and continue to boil for 10 minutes until "dumplings" are cooked through.