

Hearty Turkey Cannellini Chili

Warm up with this hearty turkey cannellini chili, featuring tender turkey and creamy cannellini beans simmered in a flavorful blend of spices and tomatoes for a comforting and satisfying meal.

INGREDIENTS

- 1 **tblsp** chili powder
- 1 **lb** ground turkey or ground beef
- 1 (6.9 oz) **package** RICE-A-RONI® Chicken
- 2 **tblsp** margarine, butter or spread with no trans fat
- 1 (14.5 oz) **can** diced tomatoes with garlic and onion, undrained
- 1 (15 oz) **can** cannellini beans, drained and rinsed

HOW TO MAKE

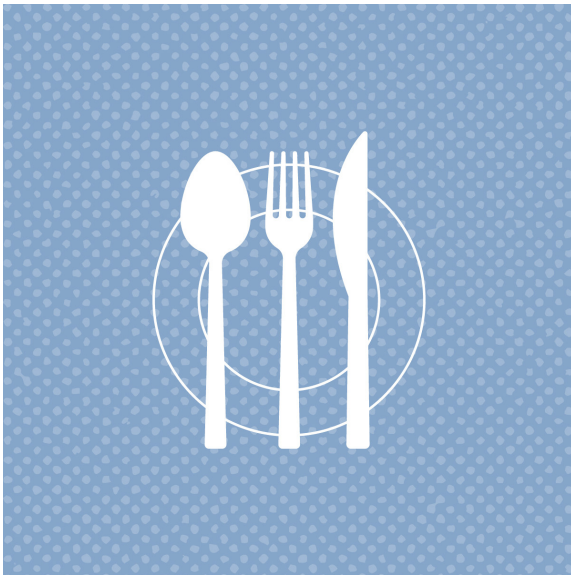
DIRECTIONS

In large skillet over medium-high heat, cook ground turkey until no longer pink. Remove from skillet; drain. Set aside.

In same skillet over medium heat, saute rice-vermicelli mix with margarine until vermicelli is golden brown.

Slowly stir in 2 ¼ cups water, tomatoes, Special Seasonings and chili powder; bring to a boil. Reduce heat to low. Cover; simmer 10 minutes.

Stir in beans and turkey; return to a simmer. Cover; simmer 5 to 7 more minutes or until rice is tender.



PREP
TIME

5min



COOK
TIME

30min



SERVES

6

PRODUCT

