



PREP
TIME
5 min

COOK
TIME
30 min

TOTAL
TIME
35 min

SERVINGS
6

Made with

Hearty Turkey Cannellini Chili

Ingredients

- 1 tbsp chili powder
- 1 lb ground turkey or ground beef
- 1 (6.9 oz) package RICE-A-RONI® Chicken
- 2 tbsp 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 it

1. In large skillet over medium-high heat, cook ground turkey until no longer pink. Remove from skillet; drain. Set aside.
2. In same skillet over medium heat, saute rice-vermicelli mix with margarine until vermicelli is golden brown.
3. 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.
4. Stir in beans and turkey; return to a simmer. Cover; simmer 5 to 7 more minutes or until rice is tender.



RICE-A-RONI® Chicken