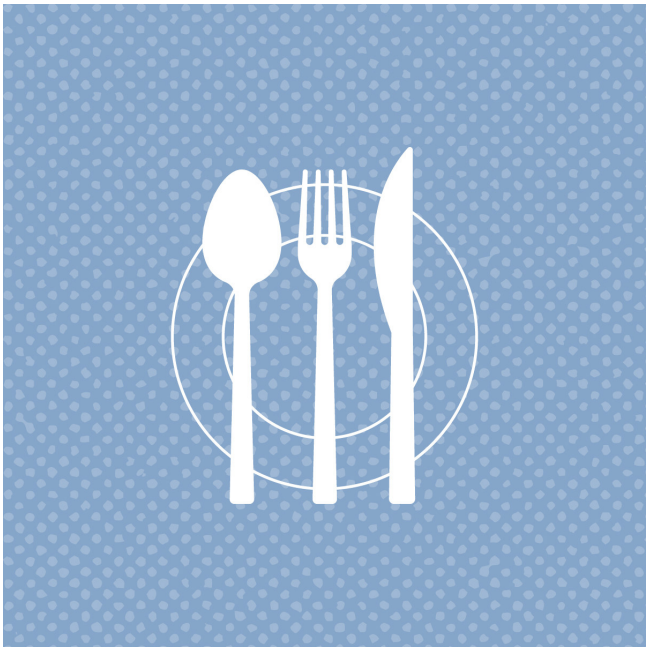

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	25 min	30 min	4

Made with

Southwestern Rice Pilaf with Ground Turkey

RICE-A-RONI® Rice Pilaf

Ingredients

- 1 package (7.2 oz) RICE-A-RONI® Rice Pilaf
- 2 tbsp margarine, butter or spread with no trans fat
- 1 garlic clove, minced or pressed
- 1 cup drained and rinsed black beans
- 1 cup frozen or drained canned corn
- 1 tbsp chili powder
- 3/4 lb ground turkey, cooked and drained
- 1 cup salsa
- 2 tbsp chopped cilantro (optional)
- 2 cups water

How to make it

1. In a large skillet, combine rice-pasta mix, 2 tbsp of margarine. Sauté over medium heat until pasta is golden brown, stirring frequently.
2. Slowly stir in 2 cups water and Special Seasonings; bring to a boil.
3. Cover and reduce heat. Simmer 12 minutes. Stir in cooked turkey, beans, corn, garlic, and chili powder. Return to a simmer. Cover and simmer 5 to 10 minutes or until rice is tender. Add salsa and cilantro, if desired; cook and stir until heated through.