



PREP  
TIME  
5 min

COOK  
TIME  
20 min

TOTAL  
TIME  
25 min

SERVINGS  
4

Made with

# Southwestern Shells and White Cheddar Ground Turkey

## Ingredients

- 1 package (6.2 oz) PASTA RONI® Shells & White Cheddar
- 2 cups water
- 2 tbsp margarine, butter or spread with no trans fat
- 3/4 lb ground turkey, cooked and drained
- 1 cup frozen or drained canned corn
- 1 garlic clove, minced or pressed
- 1 tsp chili powder
- 1 cup salsa
- 1/3 cup chopped green onions
- 1/4 cup pitted ripe olive slices
- 2 tbsp chopped cilantro (optional)



PASTA RONI® Shells & White Cheddar

## How to make it

1. In a medium saucepan, bring to a boil: 2 cups water, 2 tbsp margarine. Reduce heat to medium.
2. Slowly stir in pasta. Boil uncovered 12 to 14 minutes, stirring frequently. Most of water will be absorbed.
3. Stir in salsa (instead of milk), Special Seasonings, cooked turkey, corn, garlic, and chili powder. Return to a boil. Boil 1 to 2 minutes or until pasta is tender. Stir in green onions and olives. Let stand 3 to 5 minutes to thicken. Sprinkle with cilantro, if desired.