

Turkey and Wild Rice Risotto

Ingredients

- 3/4 lb ground turkey
- 1 package (4.3 oz) RICE A RONI® Long Grain & Wild Rice
- 1 can (10 ¾ oz) condensed cream of mushroom soup
- 1 ½ cups fresh mushroom slices
- 1 cup thinly sliced celery
- 1/2 cup chopped red bell pepper
- 1 ? cups water
- 1 tbsp margarine, butter or spread with no trans fat

How to make it

1. In large skillet, brown ground turkey until thoroughly cooked; drain. In same skillet, combine 1 ? cups water, 1 tbsp margarine, rice mix, seasonings and turkey. Bring to a boil; reduce heat to low.
2. Cover; simmer 20 minutes. Stir in soup, mushrooms, celery and bell pepper; return to a simmer. Cover; simmer 5 to 10 minutes or until vegetables are crisp-tender. Let stand 3 minutes. Stir before serving.



PREP
TIME
10 min



COOK
TIME
30 min



TOTAL
TIME
40 min



SERVINGS
4

Made with



RICE A RONI® Long Grain & Wild Rice