



PREP  
TIME  
5 min

COOK  
TIME  
25 min

TOTAL  
TIME  
30 min

SERVINGS  
6

Made with

# Turkey Tuscany

## Ingredients

- 1 (6.5 oz) package RICE-A-RONI® Cheddar Broccoli
- 2 ½ tbsp margarine, butter or spread with no trans fat
- 2 cups chopped cooked turkey or chicken
- 1 14 oz can artichoke hearts, drained, quartered
- 1 medium red onion, cut into wedges
- 1/2 cup sliced pitted ripe olives
- 1 tsp Italian seasoning
- 1 cup (4 oz) shredded mozzarella cheese

## How to make it

1. In large skillet, saute rice-pasta mix in margarine until pasta is lightly browned.
2. Stir in 2 ¼ cups hot water, contents of seasoning packet, turkey, artichoke hearts, onion, olives and seasoning; bring to a boil.
3. Cover; reduce heat. Simmer 15 to 20 minutes or until rice is tender.
4. Sauce will be thin, but will thicken upon standing. Top with cheese; let stand 5 minutes or until cheese is melted.



RICE-A-RONI® Cheddar Broccoli