



Turkey El Paso

Savor the Southwestern flavors of this Turkey El Paso dish, featuring seasoned ground turkey, vibrant peppers, and zesty spices for a delicious Tex-Mex-inspired meal.

INGREDIENTS

- 1/2 cup milk
- 2 tbsp margarine, butter or spread with no trans fat
- 4.7 oz package PASTA RONI® Chicken
- 2 cups chopped cooked turkey or chicken
- 7 oz can whole kernel corn, drained
- 2.25 oz can sliced ripe olives, drained
- 1/4 cup prepared salsa or picante sauce
- 2 tbsp sour cream (optional)

HOW TO MAKE

DIRECTIONS

In 3-qt. saucepan, combine 1 ½ cups hot water, milk, margarine, pasta and contents of seasoning packet. Bring just to a boil.

Reduce heat to medium-low. Boil uncovered, stirring frequently, 8 to 10 minutes.

Add turkey, corn, olives and salsa. Continue to boil, stirring frequently, 4 minutes or until pasta is desired tenderness.

Pasta will be saucy, but will thicken upon standing. Stir in sour cream before serving, if desired.



PREP
TIME
5 min



COOK
TIME
15 min



SERVES
4

PRODUCT

