



Salsa Turkey and Rice Skillet

Enjoy the convenience and flavor of this salsa turkey and rice skillet, combining tender turkey, vibrant salsa, and fluffy rice for a quick and satisfying meal.

INGREDIENTS

- 2 cups chopped cooked turkey
- 1 cup frozen or canned corn, drained
- 1 medium tomato, chopped (optional)
- 1 (6.9 oz) package RICE-A-RONI® Chicken
- 2 tbsp margarine, butter or spread with no trans fat
- 1 cup salsa
- 1 cup (4 oz) shredded Cheddar cheese

HOW TO MAKE

DIRECTIONS

In large skillet over medium heat, saute rice-vermicelli mix with margarine until vermicelli is golden brown.

Slowly stir in 2 cups water, salsa and Special Seasonings. Bring to a boil. Reduce heat to low. Cover; simmer 15 minutes.

Stir in cooked turkey and corn. Cover; simmer 5 minutes or until rice is tender. Top with cheese and tomato, if desired. Cover; let stand 5 minutes for cheese to melt.



PREP
TIME
5min



COOK
TIME
30min



SERVES
4

PRODUCT

