

# Turkey Pilaf with Cooked Turkey

A delightful turkey pilaf recipe featuring tender cooked turkey, fragrant spices, and fluffy rice, offering a comforting and satisfying meal that's perfect for using up leftovers.

## INGREDIENTS

- 1 package (7.2 oz)** RICE-A-RONI® Rice Pilaf
- 2 tbsp** margarine, butter or spread with no trans fat
- 1/2 cup** chopped onion
- 1/4 cup** slivered almonds
- 1 cup** thinly sliced celery
- 1/4 cup** sweetened dried cranberries
- 2 cups** chopped cooked turkey
- 2 cups** water

## HOW TO MAKE

### DIRECTIONS

In a large skillet, combine rice-pasta mix, 2 tbsp of margarine, onion and almonds. Sauté over medium heat until pasta is golden brown, stirring frequently.

Slowly stir in 2 cups water and Special Seasonings; bring to a boil.

Cover and reduce heat. Simmer 12 minutes. Stir in celery and cranberries. Return to a simmer. Cover and simmer 5 to 10 minutes or until rice is tender and celery is crisp-tender. Add turkey; cook and stir until heated through.



PREP  
TIME

5 min



COOK  
TIME

25 min



SERVES

4

## PRODUCT

