

Chili Skillet with Ground Turkey

Experience a hearty and wholesome meal with this chili skillet featuring lean ground turkey cooked to perfection alongside a medley of flavorful spices and ingredients for a comforting dinner option.

INGREDIENTS

- 1 package (6.8 oz)** RICE-A-RONI® Spanish Rice
- 2 tbsp** margarine, butter or spread with no trans fat
- 2 cups** water
- 1 can (14.5 oz)** diced tomatoes, undrained
- 1 medium** green bell pepper, chopped or **1 can (4 oz)** chopped green chilies, undrained
- 1/2 cup** chopped onion
- 2** garlic cloves, minced or pressed
- 1 tbsp** chili powder
- 1 tsp** ground cumin
- 1 can (15 oz)** kidney or black beans, rinsed and drained
- 3/4 lb** ground turkey, cooked and drained
- Chopped cilantro (optional)

HOW TO MAKE

DIRECTIONS

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

Slowly stir in 2 cups water, Special Seasonings, tomatoes, bell pepper, onion, garlic, chili powder and cumin; bring to a boil.

Cover and reduce heat. Simmer 15 minutes. Stir in cooked turkey and beans. Return to a simmer. Cover and simmer 3 to 5 minutes or until rice is tender. Serve with cilantro, if desired.



PREP
TIME
5 min



COOK
TIME
20 min



SERVES
4

PRODUCT

