



# Turkey and Wild Rice Risotto

Experience comfort in a bowl with this Turkey and Wild Rice Risotto, blending tender turkey and hearty wild rice in a creamy and satisfying dish.

## INGREDIENTS

3/4 lb ground turkey

1 package (4.3 oz) RICE A RONI® Long Grain & Wild Rice

1 can (10 3/4 oz) condensed cream of mushroom soup

1 1/2 cups fresh mushroom slices

1 cup thinly sliced celery

1/2 cup chopped red bell pepper

1 ? cups water

1 tbsp margarine, butter or spread with no trans fat



PREP TIME

10min



COOK TIME

30min



SERVES

4

## PRODUCT



## HOW TO MAKE

### DIRECTIONS

In large skillet, brown ground turkey until thoroughly cooked; drain. In same skillet, combine 1 ? cups water, 1 tbsp margarine, rice mix, seasonings and turkey. Bring to a boil; reduce heat to low.

Cover; simmer 20 minutes. Stir in soup, mushrooms, celery and bell pepper; return to a simmer. Cover; simmer 5 to 10 minutes or until vegetables are crisp-tender. Let stand 3 minutes. Stir before serving.