

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

