

Turkey-Wild Rice Casserole

Pillsbury Best One Dish Meals - February - 2011

Servings: 5

Preparation Time: 25 minutes

Start to Finish Time: 5 hours 25 minutes

4 slices bacon, cut into 1/2-inch pieces

1 pound turkey breast tenderloins, cut into 1/2 to 1-inch pieces

1 cup carrots, coarsely chopped

1 medium (1/2 cup) onion, coarsely chopped

1/2 cup celery, sliced

1 cup uncooked wild rice

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

2 1/2 cups water

2 tablespoons soy sauce

1/2 teaspoon dried marjoram

1/8 teaspoon pepper

In a 10-inch skillet, cook the bacon over medium heat until almost crisp.

Add the turkey, carrots, onion and celery to the skillet. Cook for 2 minutes, stirring frequently, until the turkey is browned.

Spoon the mixture into a 3 1/2 to 4-quart slow cooker.

Add the wild rice, soup, water, soy sauce, marjoram and pepper to the slow cooker. Mix well.

Cover and cook on LOW for 5 to 6 hours or until the rice is tender, the turkey is cooked thoroughly and the liquid is absorbed.

Per Serving (excluding unknown items): 101 Calories; 6g Fat (48.4% calories from fat); 4g Protein; 9g Carbohydrate; 2g Dietary Fiber; 8mg Cholesterol; 911mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1 Vegetable; 1 Fat.