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# Wild Rice Turkey Supreme

*Nancy Lundborg - Dayton's St. Paul*

*1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores*

**1 package (6 ounce) long grain and wild rice mix**  
**1/4 cup butter or margarine**  
**1/3 cup chopped onion**  
**1 cup chopped celery**  
**1/2 cup sliced fresh mushrooms OR 4 ounce jar drained**  
**1/3 cup flour**  
**1 teaspoon salt**  
**dash pepper**  
**1 cup whole milk OR half-and-half**  
**1 cup chicken broth**  
**2 cups cooked turkey, cubed**  
**1/3 cup diced pimiento (optional)**  
**1/3 cup chopped fresh parsley**  
**1/4 cup slivered almonds**  
**1 can (8 ounce) water chestnuts, chopped**

Cook the rice mix as directed on the package.

Meanwhile, melt the butter in a large saucepan. Add the onion, celery and mushrooms. Cook until tender. Stir in the flour, salt and pepper. Gradually stir in the milk and chicken broth. Cook, stirring constantly, until the mixture boils for 1 minute and is thickened.

Stir in the turkey, pimiento, parsley, almonds, water chestnuts and the rice mixture.

Pour into a two-quart casserole dish.

Bake, uncovered, for 30 minutes.

Yield: 6 to 8 servings

## **Turkey**

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*Per Serving (excluding unknown items): 1330 Calories; 81g Fat (54.8% calories from fat); 101g Protein; 49g Carbohydrate; 7g Dietary Fiber; 337mg Cholesterol; 3681mg Sodium. Exchanges: 2 1/2 Grain(Starch); 13 Lean Meat; 2 Vegetable; 12 1/2 Fat.*