

# DINNERLY



## No Chop! Cheesy Turkey Taco Rice Casserole

with Corn



20-30min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make these turkey taco rice casserole? Personally, we'd choose B. This dish requires absolutely no prepwork—just steam the rice, cook the turkey and corn, make a tomato sauce, and bake it all together. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

### WHAT WE SEND

- 5 oz jasmine rice
- 2 oz shredded cheddar-jack blend <sup>7</sup>
- 10 oz pkg ground turkey
- 5 oz corn
- ¼ oz taco seasoning
- 8 oz can tomato sauce
- ¼ oz granulated garlic

### WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil

### TOOLS

- small saucepan
- medium ovenproof skillet

### ALLERGENS

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 820kcal, Fat 33g, Carbs 88g, Protein 45g



#### 1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**; bring to a boil over high heat. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Remove from heat and keep covered until step 3.

Preheat broiler with a rack in the top position.



#### 4. Broil casserole & serve

Broil **turkey rice casserole** on top oven rack until **cheese** is melted and lightly browned, 3–5 minutes (watch closely as broilers vary). Enjoy!



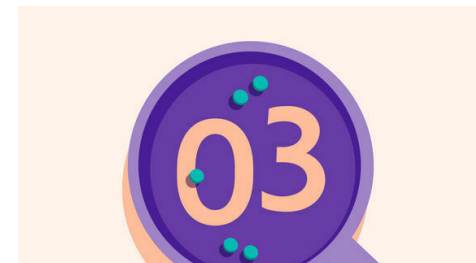
#### 2. Cook turkey & corn

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **turkey** and **a pinch each of salt and pepper**; cook, breaking up into smaller pieces with a spoon, until lightly browned, about 6 minutes. Add **corn**, **½ teaspoon granulated garlic**, and **2¼ teaspoons taco seasoning**. Cook, stirring, until corn is tender, 2–3 minutes.



#### 5. ...

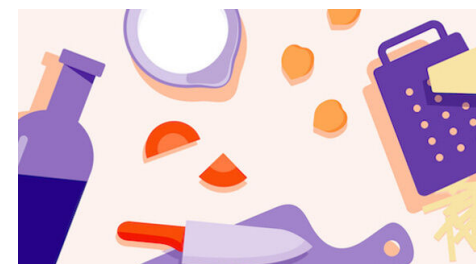
What were you expecting, more steps?



#### 3. Make sauce & assemble

Add **tomato sauce** and **½ cup water** to skillet with **turkey and corn**. Bring to a simmer over medium-high heat; cook until slightly thickened, about 3 minutes. Transfer to a bowl.

Fluff **rice** with a fork; stir in **2 teaspoons oil**. Transfer to same skillet and spread evenly across the bottom. Evenly spoon **turkey mixture** across the top of rice. Sprinkle **cheese** over top.



#### 6. ...

You're not gonna find them here! Sit back, relax, and enjoy your Dinnerly!