

DINNERLY



Cheesy Taco-Spiced Turkey Rice Casserole

with Corn



20-30min



2 Servings

If you haven't heard of a rice casserole, you've been missing out. A taco-spiced ground turkey and corn filling is blanketed with melty mozzarella for an easy-to-cook, even-easier-to-eat meal. There won't be any leftovers with this dinner, because we're pretty sure you'll eat the whole skillet. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 3¾ oz mozzarella ⁷
- 10 oz pkg ground turkey
- 5 oz corn
- ¼ oz taco seasoning
- 8 oz tomato sauce

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- neutral oil

TOOLS

- small saucepan
- box grater
- medium ovenproof skillet

ALLERGENS

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

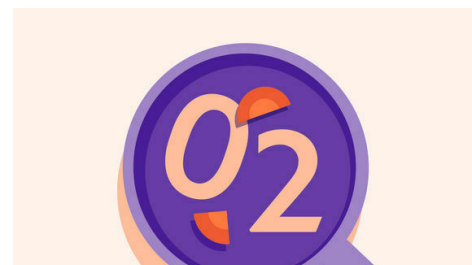
NUTRITION PER SERVING

Calories 840kcal, Fat 36g, Carbs 86g, Protein 49g



1. Cook rice

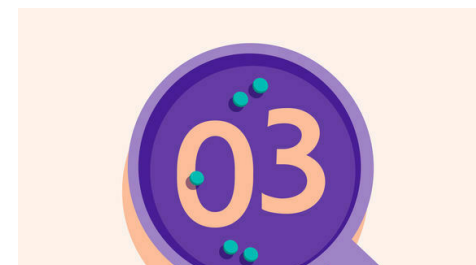
In a small saucepan, combine **rice, 1¼ cups water**, and **½ teaspoon salt**; bring to a boil over high heat. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Remove from heat and keep covered until step 4.



2. Prep ingredients

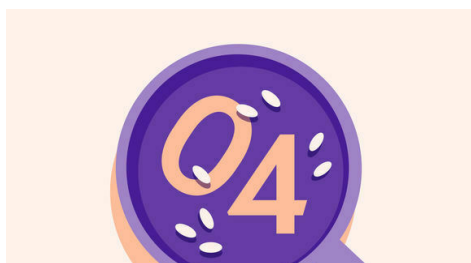
Preheat broiler with a rack in the top position.

Finely chop **2 teaspoons garlic**. Coarsely grate **mozzarella** on the large holes of a box grater.



3. Cook turkey & corn

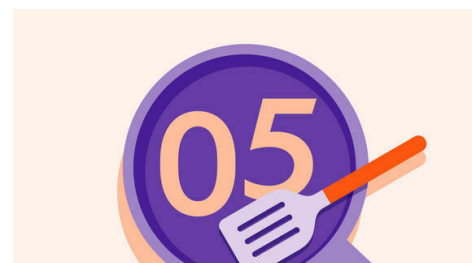
Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **turkey** and a pinch each of **salt** and **pepper**; cook, breaking up into smaller pieces with a spoon, until lightly browned, about 6 minutes. Add **corn, chopped garlic**, and **2¼ teaspoons taco seasoning**. Cook, stirring,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



4. Make sauce & assemble

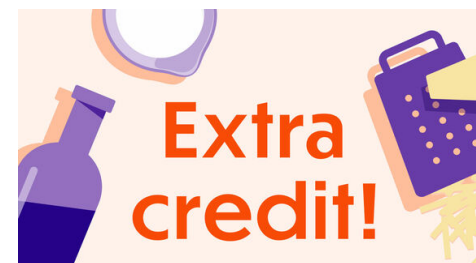
Add **tomato sauce** and **½ cup water** to skillet with **turkey and corn**. Bring to a simmer over medium-high heat; cook until slightly thickened, about 3 minutes. Transfer to a bowl.

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 **mozzarella** over top.



5. 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!



6. Make it ahead!

Cook the rice ahead of time and store in the fridge until you are ready to start cooking. You can make the turkey and corn topping ahead as well and store in a separate container. Bring both to room temperature before assembling, so the oven doesn't have to work overtime to warm ingredients as well as melt the cheese.