

# Our State eats

*Published in the November 1978 issue of Our State*

## Turkey Rice Casserole

*Recipe makes enough filling for two, 1-quart casseroles: One to cook and one to freeze.*

*Yield: 3-4 servings per casserole.*

- ½ cup chopped onion**
- ¼ cup chopped green pepper**
- 3 tablespoons butter or margarine**
- ¼ cup flour**
- 2 cups chicken broth**
- 3 tablespoons diced pimiento**
- ¼ cup sliced almonds or chopped peanuts**
- ⅛ teaspoon pepper**
- 2 cups cooked and cubed North Carolina turkey**
- 3 cups cooked rice (white and wild)**
- ½ cup shredded Cheddar cheese**
- ⅛ teaspoon paprika**

In a large pot, sauté the onion and green pepper in butter for 3 minutes, then stir in the flour. Add chicken broth gradually. Stir and cook over medium heat until thickened. Add pimientos, almonds, pepper, turkey, and rice. Stir to combine.

Pour half of the mixture into a 1-quart casserole dish, top with half of the grated cheese, and sprinkle with paprika. Bake at 350° for 20-30 minutes.



For a future meal, freeze half of the mixture in a freezer-to-table 1-quart casserole dish.

To serve frozen casserole: Place casserole covered with foil in a 350° oven for 1 hour. Remove from oven, sprinkle with cheese and paprika, then return to oven for a few minutes until the cheese melts. Makes 3-4 servings.

If you choose to make one large casserole with the above ingredients, we suggest using a 2-quart casserole dish. Cooking temperature and time should remain the same.

Subscribe to the Our State Recipe Box newsletter and get recipes weekly.

 [Go to ourstate.com/newsletters](https://ourstate.com/newsletters)