

Slow Cooker Herbed Turkey and Wild Rice Casserole

Recipe Cookbook: Betty Crocker Cookbook

Prep Time: 15 minutes

Cooking Time: 7 hours 30 minutes

INGREDIENTS:

6 slices bacon, cut into 1/2" pieces
1 lb turkey breast tenderloin, cut into 3/4" pieces
1 medium onion, chopped (1/2 C)
1 medium carrot, sliced (1/2 C)
1 medium celery stalk, sliced (1/2 C)
2 cans (14 oz each) reduced-sodium chicken broth
1 can (10 3/4 oz) condensed reduced-sodium cream of chicken soup
1/4 tsp dried marjoram leaves
1/8 tsp Pepper
1 1/4 C uncooked wild rice, rinsed

DIRECTIONS:

1. Cook bacon in 10" skillet over medium heat, stirring occasionally, till crisp. Remove bacon - set aside - drain fat, reserving 1 TBS in skillet.
2. Cook turkey in bacon fat over medium heat 3-5 minutes, stirring occasionally, till brown. Stir in onion, carrot & celery. Cook 2 minutes, stirring occasionally.
3. Mix 1 can of the broth + the soup with wire whisk in 4-5 qt slow cooker till smooth. Stir in remaining can of broth, marjoram & pepper. Stir in turkey mixture, bacon & wild rice.
4. Cover/cook on high heat setting 30 minutes. Reduce heat to low heat setting. Cook 6-7 hours or till rice is tender and liquid is absorbed.

Serves: 6