

## **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 from skillet and 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 broth + soup with wire whisk in 4-5-qt slow cooker till smooth - stir in remaining can 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 and cook 6-7 hours or till rice is tender and liquid is absorbed.

Serves: 6