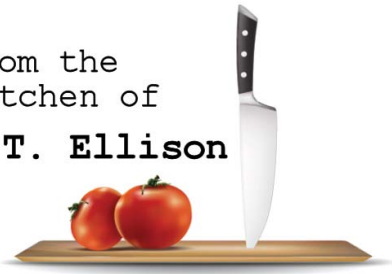


From the
kitchen of

J.T. Ellison



Ingredients

- ✓ 1 pound ground turkey
- ✓ 1 (1.25 ounce) package taco seasoning mix
- ✓ 1 ½ cups water
- ✓ 1 cup Texmati Rice
(I like the Royal Blend, but any will do)
- ✓ 1 (15.25-ounce) can/
frozen bag whole kernel corn, drained
- ✓ 1 (10-ounce) can diced tomatoes with green chile peppers
- ✓ 1 (4-ounce) can chopped green chilies
- ✓ Corn chips and sour cream, for garnish (optional)

Taco Jambalaya (serves 4 – or 2 hungry people)

This is the perfect weeknight meal, ready in about 20 minutes and so satisfying. You can eat the leftovers for lunch or dinner the next day – and dress it up with Fritos. Because Fritos.

Directions

1. Brown the turkey with the taco seasoning.
2. Add the water, rice, corn, tomatoes, and green chiles.
3. Cover and cook for 15 minutes or until rice is soft.

Cook's Note

This recipe is seriously delicious, substantial, and super quick and easy.

Serves 4, or 2 hungry people who like to put the remnants on tortilla shells the next day, top them with cheese, and bake for 5 minutes at 400 until melty.

Just sayin'.

As seen in J.T. Ellison's newsletter.

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