



Turkey Grand Casserole

- 1 (5.5-oz) box packaged Long Grain Wild Rice
- 1 (6-oz.) package Almond Accents® Ranch Style sliced almonds, divided
- 5 cups cooked diced turkey or chicken
- 1 (10.3/4-oz.) can cream of celery soup
- 1 (15-oz.) can French style green beans, drained
- 1 cup diced onion
- 1 cup mayonnaise
- 1 (6-oz.) can sliced water chestnuts, drained
- 1 (2-oz.) small jar sliced pimientos
- Salt and pepper to taste

In a large saucepan, cook rice according to package directions; remove from heat. Add half the Almond Accents and next 7 ingredients to rice; blend well. Salt and pepper to taste. Spoon rice mixture to a greased 13x9x2inch baking dish or a 2 qt. casserole. Bake, covered, for 35 minutes. Top with remaining Almond Accents. Bake, uncovered, for an additional 10 minutes.

Makes 6 to 10 servings

For more great recipe ideas, visit www.almondaccents.com.



Preparation Time : 20
minutes