

SMOKED TURKEY CASSEROLE & SAUTEED GREEN BEANS

With the cooler weather moving into Minnesota, we start to think of all the yummy comfort food dishes that warm us up - like stews, soups, and casseroles! This Smoked Turkey Casserole highlights Wild Acre's smoked turkey breast (a treat we've been so excited to share), warm Roasting Spices, and fluffy millet. With a sprinkle of cheese and fresh corn, this dish perfectly balances filling comfort AND fresh & healthy.



Ingredients

- 1 cup millet
- 3 cups smoked turkey
- 2 small or 1 large onion
- 5 garlic cloves
- 1 ear of corn
- 1 can kidney beans
- 2 Tablespoons olive oil
- 3 teaspoons Roasting Spices
- 1 cup grated cheese + more for topping

From your pantry:

- Olive oil
- Salt and pepper

Equipment:

- Saucepan with lid
- Baking dish

PREPARATION: 10 MIN

COOKING: 30 MIN

READY IN: 40 MIN

MAKES 6 SERVINGS

Directions

Read through entire recipe before getting started.

Wash and dry all produce. Preheat oven to 350 degrees.

1. **Prepare millet:** In a large, dry saucepan, toast raw **millet** over medium heat for 4-5 minutes or until golden brown and fragrant. Add 2 cups water and a sprinkle of salt and then stir. Bring the liquid to a boil then decrease heat and cover the pot. Simmer about 15 mins, until the grains absorb most of the water. Remove from heat and allow to sit, covered, for about 10 minutes.
2. Shred **smoked turkey** using two forks. Dice **onion**. Mince **garlic**. Cut **corn kernels** off the cob. Drain and rinse **kidney beans**.
3. Heat 1 Tablespoon **olive oil** in a medium saute pan over medium heat. Add **onions** and saute until translucent, about 5 minutes. Add **garlic and corn** and continue to cook for another 1-2 minutes until fragrant.
4. Transfer cooked food from skillet into a large bowl. Add **roasting spices, kidney beans, & grated cheese** and mix well. Spread mix in a greased baking dish and top with cheese if you'd like. Bake for 15 minutes.

Serve warm with **sauteed greens beans** from the back of this recipe card. Enjoy!

Tips, Tricks, and Terms

Simple Sauteed Green Beans

- 1 lb fresh green beans
- 2 garlic cloves, minced
- 2 teaspoons olive oil
- Splash of white wine vinegar



Wash and dry green beans, picking off the stem end. Heat a large skillet over medium,-high heat and add olive oil, minced garlic, and pinch of salt and pepper. Saute 1-2 minutes until fragrant. Add green beans and a good splash of white wine vinegar. Cover and allow to simmer for 10 minutes or until tender and bright green. Serve with your Smoked Turkey Casserole.

A little about...

MILLET: a tiny but mighty grain that's high in protein, fiber and anti-oxidants. It's also gluten free!

ANCIENT GRAINS: Grains that have remained largely unchanged over the last several hundred years, including spelt, bulgur, oats, farro, and millet. Ancient grains are considered more nutritious than refined grain products and make great substitutes!

Lenny Xiong farm is part of a 40-acre plot near Cannon Falls, MN with two other Hmong growers. He grows a wide variety of fruits and vegetables, including strawberries and rhubarb, as well as tomatoes, cucumbers, potatoes, eggplant, and sugar snap peas and dahlias. He uses a tractor and other farm machinery, but does most planting by hand. He sells produce at the Minneapolis Farmers Market every week. We've included his kale, cucumbers, and garlic in the Meal Boxes!

