



Greek Skillet with Chopped Cooked Turkey

A tantalizing Greek skillet dish showcasing chopped cooked turkey, fragrant Mediterranean herbs, zesty olives, and creamy Feta cheese, offering a delightful fusion of flavors in every bite.

INGREDIENTS

- 1 package (6.9 oz) RICE-A-RONI® Chicken
- 2 tbsp margarine, butter or spread with no trans fat
- 2 ½ cups water
- 2 cups chopped cooked turkey
- 1 large garlic clove, minced or pressed
- 1 medium green bell pepper, chopped
- 1/2 cup chopped onion
- 1 tsp dried oregano leaves
- 2 large plum tomatoes, coarsely chopped
- 1/3 cup pitted ripe or Kalamata olive slices
- Crumbled Feta cheese or shredded Italian cheese blend (optional)

HOW TO MAKE

DIRECTIONS

In a large skillet, combine rice-vermicelli mix and 2 tbsp margarine. Sauté over medium heat until vermicelli is golden brown, stirring frequently.

Slowly stir in 2 ½ cups water and Special Seasonings; bring to a boil.

Cover and reduce heat. Simmer 10 minutes. Stir in turkey, bell pepper, onion, garlic and oregano. Return to a simmer. Cover and simmer 10 minutes. Add tomatoes and olives; cook and stir gently until heated through. Sprinkle with cheese, if desired.



PREP
TIME
5 min



COOK
TIME
20 min



SERVES
4

PRODUCT

