

# 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

