

# Greek Kebabs With Walnut Pilaf

## Ingredients

- 1/4 cup extra virgin olive oil
- 1/4 cup red wine vinegar
- 2 tbsp fresh lemon juice
- 2 tbsp water
- 1 clove garlic, minced
- 1 tsp dried oregano leaves
- 1/4 tsp ground pepper
- 12 oz lean boneless American lamb leg or round
- 1 small yellow squash or zucchini, cut into 1/4-inch slices
- 1 red bell pepper, cut into squares
- 1 tbsp extra virgin olive oil
- 1 medium onion, chopped
- 1 ¾ cups water
- 1 package (6 oz) Near East® Long Grain & Wild Rice Mix
- 1 cup broccoli flowerets
- 1/4 cup chopped toasted walnuts

## How to make it

1. In medium non-metal bowl, combine 1/4 cup olive oil, vinegar, lemon juice, water, garlic, oregano and pepper. Cut lamb into 1-inch pieces and toss with oil mixture. Refrigerate 4-6 hours, stirring occasionally.
2. In medium saucepan, heat 1 tbsp oil over medium heat. Add onion and cook 3 minutes, stirring occasionally. Add water and bring to a boil. Stir in rice and contents of Spice Sack. Cover and reduce heat to low. Simmer 25 minutes. Stir in broccoli; simmer 5 minutes longer. Stir in walnuts. Set aside.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	45 min	55 min	4

## Made with



Near East® Long Grain & Wild Rice Mix

3. Meanwhile, thread lamb, squash and bell pepper onto 4 skewers. Grill or broil kebabs 4-5 inches from heat 5 minutes per side, to desired doneness.
4. Serve kebabs over rice pilaf mixture.