



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	20 min	25 min	4

Made with

Greek Skillet with Chopped Cooked Turkey

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)



RICE-A-RONI® Chicken

How to make it

1. In a large skillet, combine rice-vermicelli mix and 2 tbsp margarine. Sauté over medium heat until vermicelli is golden brown, stirring frequently.
2. Slowly stir in 2 ½ cups water and Special Seasonings; bring to a boil.
3. 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.