



#MakeItGAP

RECIPES

EASY GREEK GYRO SKILLET

YIELD: 6 Servings

INGREDIENTS:

1 tsp. olive oil
1/4 cup diced onion
2 cloves garlic, *minced*
1 lb. ground lamb
1 cup diced zucchini
1/2 tsp. salt
1/2 tsp. black pepper
2 tsp. dried greek seasoning blend
4 cups vegetable broth
2 cups basmati rice
1/2 cup diced roma tomato
1/3 cup chopped kalamata olives
1/4 cup crumbled feta cheese

PREPARATION:

Heat a large skillet over medium heat. Add oil and onions. Cook onions until they are soft and translucent. Stir in garlic.

Add ground lamb. Cook and crumble until lamb is no longer pink. Add zucchini and cook for just 3-4 minutes or until zucchini begins to soften. Sprinkle in salt, pepper, and Greek seasoning; stir.

Add vegetable broth and bring to a low boil.

Stir in rice, cover and reduce heat. Cook rice for 10-15 minutes or until it is fluffy and liquid has been absorbed.

Remove from heat and stir in tomatoes, olives and feta cheese.

Recipe adapted from lemonsforlulu.com