

RECIPE | PEPPERS

TURKEY VEGGIE SKILLET



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INGREDIENTS

- 8 oz** Pure Flavor® Aurora Bites Mini Sweet Peppers, chopped
- 1 lb** orzo pasta
- 1 lb** ground turkey
- 3 cups** baby spinach
- ¼ cup** feta cheese, crumbled, plus additional for serving
- 1** yellow onion, chopped
- 8** Kalamata olives, sliced
- 2** cloves garlic, minced

DIRECTIONS

- 1** Cook the orzo according to package instructions.
- 2** Heat oil in a large skillet on medium heat. Add the onion, cook for 5 minutes.
- 3** Add in the peppers and cook for 3-5 minutes, then add the garlic, stirring to mix fully.
- 4** Add the turkey, breaking it up with a spoon, stirring to combine with the other ingredients. Season with oregano and cinnamon. Simmer the turkey and vegetable mixture for about 10 minutes, stirring occasionally.
- 5** Stir in the spinach and cook until wilted.
- 6** Add lemon juice, olives, feta, and drained orzo into skillet mixture and stir to combine. Top with additional feta and serve immediately.



30 min

10 min PREP. | **20 min** COOKING



6



easy