



RECIPE | PEPPERS

# TURKEY VEGGIE SKILLET



30 min

10 min  
PREP.

20 min  
COOKING



6



easy

## 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

**2 tbsp** extra virgin olive oil  
**1 tbsp** lemon juice  
**1 tsp** dried oregano  
**¼ tsp** cinnamon  
 Salt and pepper, to taste



## 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.

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