

# Recipe: Mediterranean Gyro Skillet

*From the Kitchen of: My Sister's Pantry*

## Ingredients:

- 1 tsp Olive Oil
- 1/4 cup Diced Onion
- 2 Cloves Minced Garlic
- 1 lbs Ground Lamb or beef
- 1 cup Diced Zucchini
- 1/2 tsp salt
- 2 tsp My Sister's Pantry Mediterranean Seasoning
- 2 1/2 cups Vegetable or Chicken Broth
- 2 Cups Instant Rice
- 1/2 cup Roma Tomato Diced
- 1/3 cup Chopped Kalamata Olives
- 1/4 cup Feta Cheese

## Directions:

Heat a large skillet over medium heat. Add oil and onions. Cook onions until they are soft and translucent, Stir in Garlic. Add ground meat, Cook and crumble until no longer pink. Add Zucchini and cook for just 3-4 minutes or until Zucchini begins to soften. Sprinkle in salt, and Mediterranean Seasoning, stir. Add Broth to vegetable mixture 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. Stir in Tomatoes, olives and feta cheese. Serve immediately.

