

# Lemon Turkey Quinoa Skillet

10 ingredients · 30 minutes · 4 servings



## Directions

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1. Heat oil in a large skillet with a tight-fitting lid over medium-high heat.
2. Add the garlic to the skillet and cook for a minute until fragrant. Add the turkey, oregano and salt to the skillet and continue to cook for about 5 to 7 minutes or until the turkey is cooked through, breaking it up as it cooks.
3. Add the black olives and spinach to the skillet with the turkey and mix well until spinach is wilted.
4. Add the quinoa to the skillet, stir to incorporate then add the broth. Bring to a gentle boil, then cover the skillet with the lid and reduce heat to medium-low. Let the skillet simmer for 10 to 12 minutes or until all the liquid has absorbed and the quinoa is tender.
5. Stir in the lemon zest and lemon juice. Season with additional salt if needed. Serve immediately and enjoy!

## Notes

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### More Flavor

Top with crumbled feta cheese, chopped parsley and/or extra lemon wedges.

### Leftovers

Keep in an air-tight container in the fridge for up to 3 days.

### No Quinoa

Use long-grain white rice instead.

### No Spinach

Use chopped kale or swiss chard instead.

### No Ground Turkey

Use ground chicken or ground beef instead.

### No Vegetable Broth

Use any type of broth, or water instead.

## Ingredients

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- 1 1/2 **tbsps** Extra Virgin Olive Oil
- 2 **Garlic** (cloves, minced)
- 1 **lb** Extra Lean Ground Turkey
- 1 **tsp** Oregano (dried)
- 1/4 **tsp** Sea Salt
- 1/4 **cup** Black Olives (chopped)
- 2 **cups** Baby Spinach (chopped)
- 3/4 **cup** Quinoa (dry, uncooked)
- 1 1/2 **cups** Organic Vegetable Broth
- 1 **Lemon** (zested and juiced)