

SPICY RICE WITH FETA CHEESE AND BLACK OLIVES

1 tbsp	vegetable oil
2 tsp	crushed garlic
½ cup	chopped onion
½ cup	chopped zucchini
¼ cup	chopped sweet red pepper
1 cup	uncooked rice
2 cups	chicken stock
1 tsp	dried oregano
1 tsp	dried basil
1 tsp	chili powder
¼ cup	sliced pitted black olives
2 oz	feta cheese, crumbled.

In large nonstick saucepan, heat oil; sauté garlic, onion, zucchini and red pepper until softened, approximately 5 minutes. Add rice and brown for 2 minutes, stirring constantly.

Add stock, oregano, basil, chili powder and olives; cover and simmer for approximately 20 minutes or until rice is tender. Pour into serving dish and sprinkle with cheese.

Tips: This can be served either warm or cold.
Instead of zucchini, try chopped broccoli.
Try goat cheese instead of feta for a change.

Make Ahead: Prepare and refrigerate early in the day. Reheat gently until just warm. If serving cold, stir well before serving.