

Creamy Zucchini Brown Rice

Ingredients:

1 tbsp extra virgin olive oil
1/2 cup sliced zucchini
1 cup sliced mushrooms
2 sliced chives
1/4 cup sliced onion
2 cups cooked brown rice
1 tsp onion flakes
1 tsp minced garlic
1/8 cup low-sodium chicken broth (for moisture as needed)
1/4 cup Greek yogurt

Directions:

1. Heat oil in a large skillet on medium-high heat.

- 2. Once oil is hot, add vegetables and garlic, and lightly stir-fry until tender.
- 3. Add pre-cooked brown rice and sauté for 3-5 minutes, stirring constantly.
- 4. If mixture looks dry, stir in some low-sodium chicken broth.
- 5. Stir in Greek yogurt and serve immediately.