# Anna's Cucumber-Rice

## Ingredients:

| *mandatory* | *optional* |
|---|---|
| 2-3 cups rice | onions |
| 2 cucumbers | garlic |
| 1 pck. (ca. 400-500g) minced meat | |
| 1 jar feta | |
| ca. 0,5-1 pck. natural skyr / joghurt | |
| 3-4 tea sp. herbs | |

- [ ] VEGETARIAN
- [ ] VEGAN
- [ ]
- [x] GLUTEN FREE
- [ ] LACTOSE FREE
- [x] NUTS FREE
- [x] SOY FREE

## How to prepare:

Bring rice with the double amount of water (4-6 cups) and 1 tea sp. of salt to the boil.
Chop cucumbers (and onions + garlic, if you use them) into cubes. Heat 1 tbl. sp. of oil in a frying pan and add minced meat (and onions + garlic). Fry until ready. Spice with salt, pepper and herbs*. Add chopped cucumbers, rice (when ready), feta and skyr / joghurt. Mix well.

* Originally this recipe uses dill, but rosemary, pizza herbs or - that's special! - freshly picked thyme will do as good.

## Notes:

The recipe is originally made with some sort of sour cream, which can easily be replaced by other dairy products: e.g. a mixture of skyr / joghurt and feta (as described here), cottage cheese, ... Feel free to try out other exchangables according to your stock.