

Spinach Rice (?????????????)



Ingredients

- 300g / 10oz spinach
- 2 cups vegetable stock
- 1 cup dry rice
- 1 onion
- 3-4 spring onions
- 3 tbsp lemon juice
- 1 tbsp dried dill
- 1 tsp minced garlic
- 1/2 tsp salt
- 1/2 tsp pepper

Method

1. Finely chop the onion and spring onions, and sauté with garlic until soft.

2. Rinse and chop spinach and add to pot along with salt, pepper, and dill, and sauté until wilted.
3. Rinse rice and add to pot along with stock.
4. Bring to boil and simmer until the rice is cooked.
5. Remove from heat, stir in lemon juice, and sit for 10 minutes to finish absorbing water and juices.

Notes

Makes 4 small servings as a main.

Revision #1

Created 10 December 2024 16:19:32 by Anna Pardee

Updated 10 December 2024 22:14:50 by Anna Pardee