



spanakorizo (greek rice);

1. (spah-nah-koh-ree-zoh)
noun. Rice and spinach
flavored with lemon and dill.
2. Produces 4-6 servings.
3. Preparation 30 mins.
4. Oven temperature set to --.

Ingredients;

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|-------------------------|-----------------------------|
| 2 Tbsp. olive oil | 1 medium onion, diced |
| 2 cloves garlic, minced | 1 lemon, zest and juice |
| 1 tsp. cumin | 10oz frozen spinach, thawed |
| 1 c. long grain rice | 2 c. chicken broth |
| 1 Tbsp. dried dill | salt & pepper |
| 1/2 c. feta cheese | |

Instructions;

1. Chop onion, mince garlic, and drain spinach. Set aside.
2. Heat olive oil in a medium pot. Once hot, add the chopped onion and sautee 5-7 minutes until translucent. Add garlic and cook 1 min.
3. Add the zest of the lemon, cumin, and spinach and mix together to combine. Cook 1-2 minutes.
4. Add the rice, vegetable stock, dill, and a pinch each of salt and pepper. Stir to combine and bring to a boil, then reduce heat and cover with lid. Cook 15-20 minutes, according to directions for the rice.
5. Stir in lemon juice and sprinkle with salt and pepper to taste.
6. Serve topped with crumbled feta cheese