

**Spanakorizo  
(Spinach Rice)**

This simple yet enticing dish is a Greek national favourite. This rice with spinach can be enjoyed as a side dish or as a main course on its own.

This also makes for an attractive accompaniment to tomato-based casseroles, roast and grilled meats or vegan and vegetarian main meals.

The fresh herbs make this dish scrumptious and delicious.

**Ingredients**

- 1 kg spinach
- 1 medium onion, finely chopped
- 3 spring onions with their greens, finely chopped
- 2 leeks without the green parts, finely chopped
- 4 tbsp virgin olive oil
- sea salt and freshly ground black pepper
- 500 ml vegetable stock or water
- 175g short grain rice, washed and drained
- 1 small handful mint, leaves only, finely chopped
- 1 small handful of fresh dill finely chopped
- zest of ½ a lemon
- 1 tbsp lemon juice
- 25g kefalotyri or parmesan cheese grated or crumbled feta (optional)

**Method**

1. Wash the spinach thoroughly in cold water and drain. Remove tough stalks and chop it coarsely.
2. In a large saucepan, fry the onion, spring onions and leeks in the olive oil over medium heat for 3- 4 minutes until soft and lightly golden. Add the spinach and cook stirring for 2-3 minutes until it wilts.
3. Add the seasoning and continue cooking until the mixture is soft. Add the stock or water, bring this to the boil, then add the rice, mint, dill, lemon zest and juice.
4. Cover and cook gently for 20 minutes or until the rice is tender but has not completely absorbed the liquid. Remove the pan from the heat, place a tea towel over the top and let it rest for 10-15 minutes.
5. Squeeze the lemon juice over the top and stir. Sprinkle with the grated cheese or crumble feta if using.