



# Greek Spinach Rice (Spanakorizo)

With tons of fresh herb flavor, this Greek spinach rice is a simple dish with complex flavors. Serve as a side dish with grilled chicken, lamb, or stew, or by itself as a vegetarian main course. The fresh squeeze of lemon juice and feta crumble are critical to the taste — don't leave them out!

By **John Mitzewich** |

**Prep Time:** 15 mins

**Cook Time:** 35 mins

**Additional Time:** 5 mins

**Total Time:** 55 mins

**Servings:** 6

**Yield:** 6 servings

## Ingredients

1/4 cup olive oil

1 1/2 cups medium-grain white rice

2 teaspoons large-grain kosher salt

1/4 teaspoon freshly ground black pepper

1 pinch cayenne pepper, or to taste

1 bunch green onions, thinly sliced

1/2 cup packed finely chopped fresh dill

1/2 cup packed finely chopped fresh mint leaves

1 pound frozen chopped spinach, thawed and squeezed dry

2 3/4 cups cold water, or more as needed

kosher salt to taste

## To Serve:

3 medium lemons, cut in half

3/4 cup crumbled feta cheese

2 tablespoons pickled red onions, or to taste (Optional)

1 pinch hot chili flakes, or to taste (Optional)

1 drizzle olive oil

## Directions

### Step 1

Gather all ingredients.

### Step 2

Heat oil in a saucepan over medium-high heat. Add rice and stir until every grain is coated in oil and you hear it start to sizzle. Stir in 2 teaspoons large-grain kosher salt, pepper, cayenne, and green onions and cook for about 1 minute.

### Step 3

Add dill, mint, spinach, and 2 3/4 cups water. Mix until thoroughly combined and bring to a simmer.

### Step 4

Cover, reduce heat to medium-low, and cook until rice is tender, about 25 minutes. If rice is not quite ready at 25 minutes, add a splash of water, cover, and continue to cook until it is ready.

### Step 5

Uncover and stir well. Cover again and let sit for 5 minutes. Taste and adjust salt if necessary.

### Step 6

Divide rice mixture evenly into six bowls. Squeeze ½ lemon over each serving, then top with feta cheese, pickled onions, chili flakes, and a drizzle of olive oil.

## Chef's Notes

Please use 2 teaspoons large-grain kosher salt and not 2 teaspoons fine salt (which will be too much). This dish does need to be well seasoned to work, so please taste before serving and adjust if necessary.

You can use 1 pound of fresh spinach, but it must be wilted and squeezed dry before chopping and using.

Long-grain rice will work but may cook a few minutes faster. Chicken broth can be used instead of water.

## Nutrition Facts

---

Per serving: 358 calories; total fat 15g; saturated fat 4g; cholesterol 17mg; sodium 918mg; total carbohydrate 51g; dietary fiber 6g; protein 10g; potassium 513mg