



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

- ¼ cup olive oil
- 1 ½ cups medium-grain white rice
- 2 teaspoons large-grain kosher salt
- ¼ teaspoon freshly ground black pepper
- 1 pinch cayenne pepper, or to taste
- 1 bunch green onions, thinly sliced
- ½ cup packed finely chopped fresh dill
- ½ cup packed finely chopped fresh mint leaves
- 1 pound frozen chopped spinach, thawed and squeezed dry
- 2 ¾ cups cold water, or more as needed
- kosher salt to taste

To Serve:

- 3 medium lemons, cut in half
- ¾ 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