Portuguese Rice with Turnip Greens – Arroz de Grelos



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**Prep Time**

10 mins

**Cook Time**

35 mins

**Total Time**

45 mins

This Portuguese version of a risotto has hints of bitter from the turnip greens and sour from the vinegar.

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Recipe Type: Main

Serves: 4

**Ingredients**

* 1 bunch turnip greens
* 3 tablespoons olive oil
* 4 garlic cloves, minced
* 1 onion, minced
* 2 cups (300g or 10.5 oz) uncooked rice
* 4 cups water
* 3 tablespoons white wine vinegar
* coarse salt

**Instructions**

1. Wash the turnip greens thoroughly to remove any dirt. Trim the ends of the stems and discard. Roughly chop and set aside.
2. Heat oil in a pan over medium high heat. Add in garlic and onions, sauteing until lightly browned on the edges; about 3-4 minutes.
3. Reduce the heat to medium low and add in the turnip greens and stir everything together. Cover with a lid and allow the greens to wilt and the stems to soften, stirring occasionally; about 7-9 minutes.
4. Remove the lid and add the rice to the pan. stirring to combine. Add in about ¼ of the water to the pot and stir. Allow the rice to absorb some of the water before adding in the rest of the water. Stirring occasionally, allow the rice to finish cooking through. The texture should be creamy, not dry. Turn off the heat
5. Add vinegar and season with salt, stir well. Cover and let 5 – 10 minutes before serving.