



GREEK RISOTTO WITH FRESH SPINACH AND FETA

(Spanakorizo)

Another vegetarian favorite. Try this as a bed for sunnyside up eggs.

1/4 cup Krinos Extra Virgin Olive Oil
1 large yellow onion, minced
4 scallions, minced
2 garlic cloves, minced
1 cup long-grain rice
Salt, freshly ground black pepper, to taste
1 pound fresh spinach, trimmed, washed, and finely chopped
1 - 1 1/2 cups of water
1 cup chopped fresh dill
Strained fresh juice of 1 lemon
1-2 tablespoons Krinos red-wine vinegar
1/3 cup Krinos Feta, crumbled

Heat 2 tablespoons olive oil in a large skillet and sauté the onions, scallions, and garlic. Add rice and sauté, stirring, for 3-4 minutes. Season with salt and pepper.

Add the spinach in batches until it is wilted. It will decrease tremendously in volume. Stir to combine thoroughly with the rice. Add 1 to 1 1/2 cups of water, cover the pot, and cook the spinach and rice until very tender, about 45 minutes. Add more water during cooking if necessary. Ten minutes before removing from heat, toss in dill. Season with lemon juice and vinegar just before removing from heat. Serve in a bowl or on a platter, pour on remaining oil, and sprinkle with the crumbled feta.

Yield: 4-6 servings