

Classic Greek Spinach

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Ingredients

1 cup olive oil
2 onions, chopped
1 (10 ounce) package frozen chopped spinach, thawed and drained
2 large tomatoes, coarsely chopped
3 cups water
1 clove garlic, minced
1 tablespoon tomato paste
1 cube beef bouillon
salt and pepper to taste
1/2 cup uncooked long-grain white rice

Directions

Heat olive oil in a medium saucepan over medium heat. Stir in onions, and cook until tender. Mix in spinach. Stir in tomatoes. Allow vegetables to simmer about 5 minutes

Pour 2 cups water into saucepan, and bring to a boil. Mix in garlic, tomato paste, bouillon cube, salt and pepper. Reduce heat, and cook at a low boil about 15 minutes, until water is reduced by half.

Stir rice and remaining water into the spinach mixture. Return to boil, reduce heat , and simmer covered 20 minutes, or until rice is tender and fluffy.