

Spinach Pilaf

Ingredients

2 Tbsp olive oil
30 gms butter
120 gms spring onions, sliced
2 cloves garlic, chopped
1.2 kg spinach, chopped
300 gms long grain rice

Instructions

Heat the butter and oil in a large pan and saute the spring onion until softened. Add the garlic and stir for another moment, then add spinach and mix through.

Add the rice, stir through and season with salt and pepper. Pour in 700 mls of water, bring to the boil, lower the heat and cover pan with a lid. Cook for about 15 minutes until the water is evaporated.

Remove from heat, fluff the rice with a fork and cover the pan with a clean cloth and allow to steam for a few minutes more before serving.

Variations

I would be very tempted to add any or all of the following to this - chopped preserved lemon, currants, toasted slithered almonds or pine nuts. I would also stir through a good slurp of olive oil or melted butter before serving - but then that's probably what gave me my "full" figure...