



## Peruvian Green Rice

*Serves 4-6*

### **Ingredients**

1½ cups Basmati rice

1 cup tightly packed baby spinach

½ cup tightly packed cilantro (tough stems discarded)

1 serrano chili (optional)

2 cloves garlic

¼ tsp onion powder

1 Tbsp olive oil

2 Tbsp butter

¼ cup water or veg stock

¼ cup milk

1 tsp salt

### **Preparation:**

Wash the rice a few times under running water until the water runs clear. Keep it aside.

Place the spinach, cilantro, chili, garlic and water/stock in the blender and blend until pureed. Add milk and onion powder to this and pulse to combine.

Place a heavy-bottomed saucepan (with a tight lid) on medium heat. Add the olive oil and butter and wait for a few seconds until the butter melts. Then add the rice.

Saute the rice in butter stirring frequently until the rice turns fragrant and opaque but does not brown, about 3-4 minutes.

Add the contents of the blender to the rice and add salt.

Give it a stir to combine, turn the heat to high and bring it to a boil.

Cover the pan, turn the heat to low and cook for 20 minutes, until all the liquid has been absorbed.

Uncover and fluff gently with a fork.

Cover again and let it cook on low for another 5 mins.

Take the pan off the heat and let the rice steam in the covered pot for another 10 minutes. Serve hot.

**Notes:**

To make it vegan, replace milk with coconut milk and butter with oil.