

Spinach and Rice Soup

Ingredients:

3 lbs fresh spinach
6 tbsp olive oil
1 onion, finely chopped
4 garlic cloves, finely chopped
2 small fresh red chili, seeded and finely chopped
2 cups risotto rice
2 quarts chicken stock
½ cup Pecorino cheese
Salt & pepper

1. Place spinach in large pan with just the water that clings to its leaves after washing. Add 2 large pinches of salt. Heat gently until the spinach has wilted, then remove from heat and drain, **RESERVING** any liquid.
2. Place the spinach in food processor and process to a fairly course puree.
3. Heat the oil in a large saucepan and gently cook the onion, garlic and chili for 4 – 5 minutes until softened. Stir in the rice until well coated, then pour in the stock and reserved spinach liquid. Bring to a boil, lower the heat and simmer for 10 minutes. Add the spinach, with the salt and pepper to taste. Cook for 7 more minutes, until the rice is tender.

Check the seasoning and serve with the Pecorino cheese.

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