



Greek Spinach and Rice

1/2 onion, chopped
2 tablespoons olive oil
1 teaspoon dried dill weed or 1 tablespoon chopped fresh
6 ounces frozen chopped spinach
3/4 cup water
1/3 cup medium grain white rice
2 pinches kosher salt
black pepper, to taste
lemon juice, from 1/2 lemon
1/4 cup crumbled feta cheese

In a large pot, sauté the onion in the olive oil until translucent. Add the dill weed and spinach and water. Stir in the rice and add salt and pepper. Cover and simmer until the rice is tender and the liquid is absorbed, adding more water if needed. Remove from heat and stir in the lemon juice and feta cheese.

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