

Peruvian Rice

Impressively vivid green. Good to feed a crowd of gluten-free vegetarians or those who feel nostalgic of Peruvian flavours.

Ingredients:

- ½ cup coriander leaves, tightly packed
- 1 cup spinach, tightly packed
- 1 ½ cups vegetable or chicken stock
- 1 cup milk
- 1 tsp salt
- 2 tblsp olive oil
- 50 gr butter
- 1 ½ cups rice
- ½ onion, finely grated (I just chopped the onion finely)
- Black pepper
- Nutmeg

Method:

1. Blend coriander, spinach and stock to make a puree.
2. Add milk and salt and blend to combine.
3. Melt butter in oil in a large saucepan that has a well-fitting lid.
4. Add rice and cook for 3-4 minutes, stirring constantly. Do not allow to brown.
5. Add onion and garlic and cook for 1 minute, stirring constantly.
6. Add blended liquid, stir well and bring to boil.
7. Cover the saucepan and simmer gently for 20 minutes.
8. Remove from heat and gently stir in pepper and nutmeg. Cover and leave to steam for 5 minutes. Serve hot.