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Magiritsa

Ingredients

1.8oz. butter
9oz. spring onions, finely chopped
2 artichokes, finely sliced
9oz. button mushrooms, chopped
1lb. spinach, roughly cut
2tbsp. dill, finely chopped
1 tbsp. fresh mint finely chopped
2 tbsp. sweet trahanas or soup rice
2fl oz. double cream
Salt and freshly ground pepper to taste

Preparation

- 1 Sauté the spring onion in butter until soft
- 2 Add the artichokes and mushrooms and continue to sauté for 2 minutes
- 3 Add the spinach, dill and mint, turn the mixture once and add a cup of water
- 4 Bring to the boil, then reduce to a simmer and add the trahanas or soup rice, simmer for 20 minutes
- 5 Add the cream, turn up the heat and bring to the boil
- 6 Season and serve hot.

Cooks Note
