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by ewfood

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. Saute 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