



## GREEK-STYLE SPINACH RICE WITH SHRIMP AND DILL

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45 MINUTES

4 SERVINGS

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**S**panakorizo, or spinach rice (literally translated), is a homestyle Greek dish. The addition of shrimp creates a complete one-pot meal. With dill and lemon as accents, the flavors are fresh and bright, but a little butter used to wilt the spinach

and olive oil drizzled on as a final flourish add a satisfying richness. To simplify prep, look for shrimp that are sold already peeled and deveined. We think the rice is especially delicious garnished with crumbled feta cheese.

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*Don't use a wide pot, such as a Dutch oven, to make this recipe. We found that a large surface area can result in unevenly cooked grains. The narrower diameter of a saucepan is the better choice. Don't peek at the shrimp after adding them to the rice, except while stirring them into the rice after the first 10 minutes. Keeping the lid on traps heat in the pan so the shrimp cook through.*

**INGREDIENTS**

<b>2</b>	TABLESPOONS SALTED BUTTER
<b>2</b>	5-OUNCE CONTAINERS BABY SPINACH
<b>2</b>	TABLESPOONS <u>EXTRA-VIRGIN OLIVE OIL</u> , PLUS MORE TO SERVE
<b>2</b>	MEDIUM SHALLOTS, HALVED AND THINLY SLICED
	KOSHER SALT AND GROUND BLACK PEPPER
<b>1½</b>	CUPS LONG-GRAIN WHITE RICE, RINSED AND DRAINED
<b>1</b>	POUND EXTRA-LARGE (21/25 PER POUND) SHRIMP, PEELED (TAILS REMOVED), DEVEINED AND PATTED DRY
<b>1</b>	CUP LIGHTLY PACKED FRESH DILL, ROUGHLY CHOPPED
<b>1</b>	TEASPOON GRATED LEMON ZEST, PLUS 3 TABLESPOONS LEMON JUICE

**DIRECTIONS**

01	In a large saucepan over medium-high, heat the butter until bubbling. Add the spinach and cook, stirring, until wilted but still bright green, about 1 minute. Transfer to a bowl, including any liquid released by the spinach; set aside.
02	Set the same pan over medium-high. Add the oil, shallots and ¼ teaspoon salt, then cook, stirring often, until the shallots are translucent, about 2 minutes. Add the rice, 2½ cups water, and ¼ teaspoon each salt and pepper. Stir to combine, then bring to a boil. Cover, reduce to low and cook until the liquid has been absorbed, 15 to 18 minutes. Meanwhile, season the shrimp with salt and pepper.
03	When the rice is done, remove the pan from the heat. Quickly and evenly scatter the shrimp over the surface, re-cover and let stand for 10 minutes. Using a fork, fluff the rice and fold in the shrimp. Re-cover and let stand until the shrimp are opaque throughout, another 5 to 7 minutes.
04	Add the spinach with its liquid, the dill and the lemon zest and juice, then fold until well combined. Taste and season with salt and pepper. Serve drizzled with additional oil.