



# Green Rice

Psalm 107:37-38

## Ingredients

- 3 tablespoons olive oil, divided
- 1 large poblano pepper, chopped
- 1 white onion
- 2 garlic cloves, chopped
- 1/2 teaspoon ground cumin
- 1/2 bunch fresh cilantro, plus more for garnish
- 1 teaspoon sea salt
- 8 ounces baby spinach
- 3 heaping cups cooked white rice<sup>1</sup>
- 1 ounce goat cheese (garlic & herb)

### NOTE:

<sup>1</sup>White Rice Cooking Directions:

Pour water (for every cup of rice, use 1¾ cups of water) into a large saucepan with a tight-fitting lid. Bring to a boil. Mix 1 teaspoon salt into the water. Add dry rice into the boiling water.

Stir once, or just enough to separate the rice.

Don't over-stir: That can cause the rice to become sticky. Cover the pot and simmer on your lowest heat setting. Let rice simmer for about 20 minutes, then remove from heat and allow the rice to steam in the pot for another 5 minutes. Just before serving, gently fluff the rice with a fork to separate the grains.

## FALL FEAST RECIPE: **BOOTHS**

### Method

Heat 1 tablespoon of the oil in a large skillet on medium heat. Add poblano and onion; cook, stirring occasionally, until tender, about 8 minutes. Add garlic and cumin; cook, stirring often, until fragrant, about 2-4 more minutes.

Add spinach and stir until slightly wilted. Remove from heat.

Transfer mixture to a food processor along with the cilantro, salt, and remaining 2 tablespoons oil.

Process until smooth, about 45 seconds, stopping to scrape sides as needed.

Transfer hot, cooked white rice to a large bowl, and stir in cilantro mixture. Top with garlic & herb goat cheese, garnish with additional chopped cilantro if you like. Serve hot and enjoy.



**White Rice Cooking Tip:** Don't uncover the saucepan or stir the rice during cooking. If it's done before you're ready to serve it, place a folded towel over the saucepan, replace the lid, and set aside. The towel will absorb excess moisture and condensation, helping prevent overcooked and mushy rice.

## Kitchen Chat

This recipe was adapted from Southern Living Arroz Verde (Mexican Green Rice). I omitted black pepper and substituted regular cooked white rice and goat cheese instead; but feel free to use any soft cheese you like (they had recommended queso fresco.)

If you have a rice cooker tucked away, pull it out and dust it off. I usually time mine to cook the rice and keep it warm while I am preparing the mixture and any other sides. Shalom!



Also consider our recipe for [Tent Tamales](#), which goes well with this rice (of course the colors green and yellow go well together also).