



SPINACH PILAF

- 4 tablespoons unsalted butter
- 3 bunches spinach, stems trimmed (or 2 10-ounce boxes of frozen spinach)
- 2 teaspoons salt
- 1 large onion, diced
- 1 tablespoon ground cumin
- 1 teaspoon ground cardamom
- 1 teaspoon ground coriander
- 1 teaspoon turmeric
- 2 cups cooked rice, preferably basmati
- 2 tomatoes, peeled, seeded, and diced

Melt 2 tablespoons butter in a large sauté pan over medium-high heat. Saute spinach with salt just until leaves are wilted. Reserve.

Melt remaining butter in a medium saucepan on medium-high heat. Saute onion until lightly browned. Lower heat; add spices and stir briefly. Add cooked rice, tomatoes, and reserved spinach. Cook just long enough to heat rice through, stirring well to combine. Serve warm.

*Use canned Italian plum tomatoes if fresh tomatoes are not available.