

Rice with Spinach and Feta Cheese

4 TO 6 SERVINGS

- ¼ cup olive oil
- 1 large onion, chopped
- 2 large garlic cloves, minced
- 1¼ cups long-grain white rice
- 2 cups canned beef broth or low-salt chicken broth
- ½ cup dry white wine
- 2 10-ounce packages fresh spinach leaves
- 1 cup chopped seeded tomatoes
- 1 cup crumbled feta cheese

Heat oil in heavy large pot over medium-high heat. Add onion and garlic and sauté until onion is tender, about 6 minutes. Add rice and stir until rice is translucent, about 2 minutes. Add broth and wine and bring to boil. Reduce heat to low; cover and cook until rice is almost tender, about 15 minutes. Mix in spinach. Cover and cook until rice and spinach are tender and all liquid is absorbed, about 8 minutes longer. Mix in tomatoes and cheese. Season with salt and pepper and serve.