

Zoe's Spanakorizo

Serves 4



Ingredients

- 1 bunch Silverbeet
- 1 onion
- 2 cloves Garlic
- Handful of Mint
- 1/2 tsp Smoked Paprika
- 2 tablespoon Tomato Purée
- 1 litre Vegetable Stock
- 1 cup boiling water
- 1 cup short grain or Arborio rice
- Salt and Pepper (to taste)
- Chilli flakes
- 4 Eggs
- 1 knob of butter

**Eat with some
delicious crusty bread.**

**The egg is optional but
highly recommended!**

Method

1. Cut out the stalks from the silverbeet and chop. Dice the onion. Crush the garlic. Chop the silverbeet leaves and the mint.

2. In a large pan, fry onion and chopped spinach stalks until golden. Add garlic and paprika, fry for another minute. Add tomato paste, fry for one more minute.

3. Add stock and cup of boiling water to the pan. Once boiling, add chopped spinach and mint. Boil and let everything get mushy.

4. Add chilli, salt and pepper (to taste), then add rice. Stir and let simmer for around 12 minutes.

5. Turn off the heat and let the soup sit with the lid on for 10 minutes.

6. Meanwhile, bring a saucepan (large enough to hold the eggs in a single layer) of water to a boil over medium-high heat. Using a slotted spoon, gently lower cold-from-the-fridge eggs into the water one at a time. Cook for exactly 6½ minutes, at a gentle boil.

7. Fill a bowl with cold water and when the eggs are done cooking, transfer them to the water and chill until just slightly warm, about 2 minutes.

8. Stir in a knob of butter into the soup and serve into four bowls. Top each with a peeled soft-boiled egg.

Recipe shared by
Zoe from West Footscray

