

Rice Pilaf with Vegetables

1 tbsp. olive oil
1/2 cup diced onion
1/2 cup diced celery
1/2 cup diced carrots
1 cup long grain rice
2 chicken bouillon cubes
1 3/4 cups water
3 oz. baby spinach
salt and pepper to taste
If desired: butter and lemon wedges

Over medium heat ,in a medium sized saucepan heat olive oil. Add the onion, carrots and celery. Cook until the onion becomes translucent. Crumble the bouillon cubes and add to the pan, add rice and water. Bring to a boil. Once the pilaf begins to boil, turn the heat down to low and cover.

Cook rice for 15 minutes. Add spinach to the rice mixture, just on top, no need to stir. Cover spinach and rice and cook for 5 more minutes. The spinach will steam cook while the rice finishes cooking. After the 5 minutes, stir the rice and spinach until the spinach has finished wilting and is incorporated into the rice. Add salt and pepper to taste. Be careful with the salt if you used bouillon cubes.

Finish by stirring in 1 or 2 tbsp. of butter, serve with a lemon wedge.