

Spinach and rice in Verjuice:

Ingredients:

1 kg Spinach, washed and cut
1 Onion, diced
4 tbsp. Oil
½ kg minced Meat
Domaine Wardy Verjuice, to taste
Salt and pepper, to taste
Rice, cooked

Instructions:

In a pan, heat the oil, then add the onions and cook for few min, add the minced meat with salt and pepper and cook until done. Add the spinach and Domaine Wardy Verjuice (to taste) and cook for 2 min.
Serve with rice on the side. Enjoy.

