

## **Lenten Recipe of the Week**

### **Vary amin'anana (Madagascar)**

Hot rice served with fresh greens and juicy tomatoes. A dash of ginger makes this a fragrant and delicious dish.



#### **Ingredients:**

- 2 Tbsp vegetable oil
- ½ small onion, minced
- 1 tsp ginger, minced
- 1 tomato, diced
- 3 cups collard greens, thinly sliced
- 1 cup rice
- 2 cups water
- salt, to taste

#### **Directions:**

- Heat oil in a medium pot.
- Add onion, ginger, and tomato. Sauté for about 2-3 minutes, until tender.
- Add greens and stir for 1 minute.
- Add water and bring to a boil.
- Add the rice and salt.
- Cover and cook on medium heat for 30 minutes or until water is absorbed.

Makes 4-5 Servings