

## Persian Borani: Yellow Split-Peas and Spinach Rice (serves 4)

**1 (16 oz)** container of fresh spinach  
**¼ cup** long grain rice  
**¼ cup** yellow split peas  
**1** medium onion  
**1/3 tsp** turmeric  
**salt and pepper to taste**  
**16 oz** plain yogurt  
**2** pita breads

Rinse the rice and add to a pot with 1 ¼ cup water. Add turmeric. Over medium heat, cook the rice until all the water has evaporated.

In another pot, add the yellow split peas to 1 ¾ cup of water. Cook on medium heat until the water has evaporated.

Chop the onion. Sauté in a pan with oil. Chop the spinach and add to the onions. Continue to sauté for 5 minutes.

Add the yellow split peas and rice to the spinach and onion mixture. Then add salt and pepper to taste. Sauté everything for 1-2 minutes.

Serve cold or warm with the pita bread and yogurt.

*Recipe by Garden Chef Maryam Williams*



ATLANTA BOTANICAL GARDEN