

ALL NATURAL INGREDIENTS. EXTRAORDINARY FLAVOR.



NATURALLY SEASONED FUSIONS™

# SPINACH FLORENTINE RISOTTO

Turn Tuesday dinner into a gourmet experience with our line of Naturally Seasoned Fusions™. Perfectly seasoned and simple to prepare, this sophisticated rice creation adds exquisite texture and delicious elegance to any meal any day of the week. Try our Spinach Florentine Risotto enhanced with shaved parmesan.

## COOKING INSTRUCTIONS:

Heat 2 quarts of water or stock to a simmer and reserve. Heat 2 tablespoons of olive oil in a large saucepan over medium heat. Add Spinach Florentine Risotto, coat thoroughly and cook for 5 minutes. Lower heat and add 1 cup of reserved liquid to rice, stirring constantly until absorbed. Repeat process until all liquid has been absorbed and rice is tender, but firm, 18-23 minutes. Yields 7 cups cooked.

## INGREDIENTS:

Arborio rice, minced onion, dried spinach, may contain 2% or less canola oil, bell pepper, garlic, salt, dried chiles, lemon peel, spices & rosemary extract.



<b>160</b> calories	<b>0g</b> sat fat 0% DV	<b>100mg</b> sodium 4% DV	<b>0g</b> sugars	<b>vitamin A</b> <b>A</b> 20% DV
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\*Per 1/4 cup serving



AVAILABLE IN SLEEVES OF 6 AND CASES OF 24 (4 SLEEVES OF 6)

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WE COMMIT TO AND DONATE A PORTION OF OUR PROFITS TO CONSERVATION EDUCATION AND WILDLIFE HABITAT REHABILITATION.