

Sautéed Spinach with Garlic

2 servings

2 Tb extra virgin olive oil

2 garlic cloves minced

5 oz baby spinach

Celtic sea salt & pepper

- Heat oil in a sauté pan on medium low
- Add garlic and salt. Sauté 2 minutes until garlic is softened but not brown
- Add spinach a few handfuls at a time, using tongs to stir while adding more.
- Season with salt & pepper.
- Keep stirring with tongs until spinach is just wilted.
- Serve.

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