



## Sautéed Garlic-Lemon Spinach

Serves 4 as a side dish

The amount of spinach may seem excessive, but the spinach wilts considerably with cooking. We like to use a salad spinner to wash and dry the spinach. If you have kosher or coarsely ground sea salt on hand, use one for the final sprinkling just before serving. This spinach dish makes an excellent accompaniment to almost any main course from chicken and fish to steak and pork.

### Ingredients:

- 2 Tbsp. extra-virgin olive oil
- 1 Tsp. extra-virgin olive oil for drizzling
- 4 Medium cloves garlic , very thin slices
- 1 Lb. bag spinach , stems removed, washed and dried
- Sea salt
- Pinch red pepper flakes
- 1/2 Tsp. grated lemon zest
- 2 Tsp. lemon juice

### Method:

1. Heat 2 tablespoons of the oil and garlic in a large pot over medium-high heat; cook until the garlic is light golden brown, shaking the pan back and forth when the garlic begins to sizzle, about 3 minutes (stirring with a spoon will cause the garlic to clump). Add the spinach by the handful; using tongs to stir and coat the spinach with the oil.
2. Once all the spinach is added, sprinkle 1/4 teaspoon salt, pepper flakes, and lemon zest over the top and continue stirring with tongs until the spinach is uniformly wilted and glossy green, about 2 minutes. Using tongs, transfer the spinach to a colander set in a sink and gently squeeze spinach with tongs to release excess juices. Return the spinach to the pot; sprinkle with lemon juice and stir to coat. Drizzle with the remaining 1-teaspoon olive oil and sprinkle with additional salt to taste. Serve immediately.