



GARLIC SPINACH

SERVES 4 AS A SIDE, VEGETARIAN

Ingredients

1/4 CUP OLIVE OIL
1 TABLESPOON BUTTER
6 CLOVES GARLIC (CRUSHED AND DICED FINELY,
DEPENDS ON HOW GARLICY YOU WANT IT)
16 OUNCES FRESH SPINACH (I USED 2 OF THE
PREPACKAGED PACKETS)
1 TEASPOON LEMON JUICE

Method

HEAT OLIVE OIL IN PAN, ADD BUTTER AND MELT
ADD CRUSHED GARLIC AND LET SWEAT FOR
20 SECONDS.

ADD SPINACH AND COOK DOWN, THEN FINISH WITH
LEMON JUICE.

EAT WHILE STILL HOT.

