

# RECIPE

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## WILTED GARLICKY SPINACH

### INGREDIENTS:

16 oz organic baby spinach  
4 large garlic cloves, roughly chopped  
3 tbsp olive oil  
1/2 tsp kosher salt  
1/4 tsp freshly ground black pepper

### DIRECTIONS:

Heat the olive oil in a large high-sided sauce pan over medium high heat. Add in the garlic and sauté for about 2-3 minutes until the garlic is fragrant and softened. Add in the spinach in batches and toss to coat in the garlic oil. The spinach will start to wilt quickly.

Turn off the heat and season with kosher salt and freshly ground black pepper. Toss and serve immediately.

Servings: 4

