

BASIL SPINACH



SERVING SIZE

4



INGREDIENTS

ITEM

ITEM	QUANTITY
Olive Oil	2 Tsp.
Garlic, Thinly Sliced	4 Cloves
Pine Nuts	$\frac{1}{3}$ Cup (2 Oz)
Fresh Spinach Leaves	8 Cups
Kosher Salt	$\frac{1}{2}$ Tsp.
Black Pepper	$\frac{1}{4}$ Tsp.
Fresh Basil Leaves	2 Cups



PREPARATION

- Heat olive oil in a large skillet over medium heat.
- Add sliced garlic and pine nuts. Sauté 1-2 minutes until fragrant and lightly toasted.
- Add spinach to the skillet and toss gently. Cook 2-3 minutes until spinach begins to wilt.
- Season with salt and black pepper.
- Remove from heat and stir in fresh basil leaves until just wilted.
- Serve immediately while warm.