

BASIL SPINACH



SERVING SIZE

4



INGREDIENTS

ITEM

Olive Oil
Garlic, Thinly Sliced
Pine Nuts
Fresh Spinach Leaves
Kosher Salt
Black Pepper
Fresh Basil Leaves

QUANTITY

2 Tsp.
4 Cloves
⅓ Cup (2 Oz)
8 Cups
½ Tsp.
¼ Tsp.
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.