

ITALIAN SPINACH



SERVING SIZE

3



INGREDIENTS

ITEM

Olive Oil
Fresh Garlic Cloves, Finely Minced
Vine-ripe Or Roma Tomatoes, Cut Into
Wedges
Baby Spinach
Sea Salt And Freshly Cracked Black Pepper

QUANTITY

½ Tbsp.
3
2
6 Cups
To Taste



PREPARATION

- Heat olive oil in a large skillet over medium heat.
- Add minced garlic and sauté for 30–60 seconds until fragrant.
- Add tomato wedges and cook 2–3 minutes until slightly softened and juicy.
- Add baby spinach and toss gently. Cook 1–2 minutes until wilted.
- Season with sea salt and freshly cracked black pepper.
- Remove from heat and serve warm. Enjoy!