

Sautéed Spinach with Garlic, Feta, Tomato

Recipe Inspired By J.Baldwin's

Prep Time: 20 min

Cook Time: 4 min

Serves: 4 to 6 servings

Ingredients

- 1/4 cup extra virgin olive oil
- 2 pounds spinach, trimmed, well washed, and dried
- 3 cloves garlic, chopped
- 1 lemon, halved
- 1/2 cup crumbled feta cheese
- 2 plum tomatoes diced
- Kosher salt and freshly cracked black pepper, to taste

Directions

In a large sauté pan, heat the oil over high heat until very hot, . Add the spinach and cook, stirring furiously, for about 1 to 2 minutes, the spinach should turn bright green and wilt slightly. Add the garlic and continue to cook, stirring rapidly, for 30 seconds. Add feta and diced tomato. Remove the spinach from the heat, squeeze the lemon over the top, and salt and black pepper. Toss well and serve.