

Garlic Sautéed Spinach	
Ingredients	Instructions
<ul style="list-style-type: none">• 1 ½ lb spinach• 6 garlic cloves, finely diced• 2 tbsp olive oil• 2 tsp salt, more to taste• ¾ tsp pepper, more to taste• 1 tbsp butter, unsalted• 1 lemon, quartered	<ol style="list-style-type: none">1. Heat Oil: In a large pot, heat olive oil over medium heat.2. Sauté Garlic: Add garlic and sauté until fragrant, no more than 1 minute.3. Add Spinach: Toss in the spinach, salt, and pepper, stir until well coated. Cover the pot for 2 minutes. Uncover the pot and turn the heat to high. Continue to cook, stirring constantly, until spinach is just wilted, (about 1 minute). Taste and adjust seasoning as desired.4. Season & Serve: Scoop into bowls, top with butter and a squeeze of lemon juice. Serve immediately while hot.