



# Sautéed Spinach

4-6 servings

## INGREDIENTS

- 2 heaping handfuls of spinach
- 2 Tbsp olive oil
- 2 - 3 cloves garlic, minced
- 1 Tbsp lemon juice
- Salt & pepper to taste

## DIRECTIONS

1. Heat oil in large skillet.
2. Add garlic and cook until fragrant.
3. Add spinach and stir.
4. Cover and cook until slightly wilted.
5. Remove from heat and add salt, pepper and lemon juice.



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