



# Creamed Spinach

4-6 servings

## INGREDIENTS

- 2 pounds baby spinach, washed and cleaned
- 2 Tbsp olive oil
- 4 shallots, minced
- 2 garlic cloves, minced
- Salt and pepper.

## DIRECTIONS

1. Put half a pound of spinach in salted, boiling water; boil for 1-2 minutes.
2. Immediately, "shock" the blanched spinach in a bowl of iced water.
3. Drain and squeeze out the excess water. Puree in a blender. Set aside.
4. In a large skillet, cook the shallots and garlic with oil until translucent.
5. Add the rest of the spinach leaves. Toss and sauté until wilted. Fold in the spinach puree. Season with salt and pepper.



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