



Ingredients:

- 1 bag fresh spinach, about a pound
- Olive oil
- Kosher salt
- Fresh cracked black pepper
- 2 cloves garlic, peeled and minced very fine

What To Do:

In large skillet, heat olive oil to cover lightly the bottom of pan. Add garlic and sauté. Add spinach and cook uncovered until slightly wilted. Serve immediately with a light squeeze of fresh lemon juice if desired, a sprinkle of kosher salt and black pepper.

You won't need too much olive oil, as the spinach releases a lot of moisture while cooking.