

## Sautéed Fresh Curly Leaf Spinach

2 lbs. **fresh curly leaf spinach**

1 Tbsp. butter

2-4 Tbsp. extra virgin olive oil

1 large clove garlic, peeled and crushed

1 shallot, chopped

Sea salt and freshly ground black pepper

*Remove the curly leaf spinach stems. Tear the leaves into large pieces. Fill a large bowl with cold water and wash the spinach. Repeat 2 or 3 times until the spinach is thoroughly cleaned. Drain and pat dry. Heat a large skillet. Melt the butter, then add the olive oil, garlic, and shallot. Cook until soft, about 3 minutes. Add the fresh curly leaf spinach by the handful and cook, stirring, until spinach is wilted. Continue to add spinach and stir. Add more olive oil as necessary. When all the spinach is wilted and cooked through, season with salt and pepper and toss. Serve warm. **Cook's Tip: Squeeze fresh lemon juice over spinach before serving. Or, add ½ tsp. red chili flakes while sautéing.***