

# Garlic Sauteed Spinach

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<b>Prep Time:</b>	6 min	<b>Level:</b>	<b>Serves:</b>
<b>Inactive Prep Time:</b>	–	Easy	6 servings
<b>Cook Time:</b>	4 min		

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## Ingredients

1 1/2 pounds baby spinach leaves  
2 tablespoons good olive oil  
2 tablespoons chopped garlic (6 cloves)  
2 teaspoons kosher salt  
3/4 teaspoon freshly ground black pepper  
1 tablespoon unsalted butter  
Lemon  
Sea or kosher salt, optional



## Directions

Rinse the spinach well in cold water to make sure it's very clean. Spin it dry in a salad spinner, leaving just a little water clinging to the leaves.

In a very large pot or Dutch oven, heat the olive oil and saute the garlic over medium heat for about 1 minute, but not until it's browned. Add all the spinach, the salt, and pepper to the pot, toss it with the garlic and oil, cover the pot, and cook it for 2 minutes. Uncover the pot, turn the heat on high, and cook the spinach for another minute, stirring with a wooden spoon, until all the spinach is wilted. Using a slotted spoon, lift the spinach to a serving bowl and top with the butter, a squeeze of lemon, and a sprinkling of sea or kosher salt. Serve hot.



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