

GRANDAD'S GRAVY™

Vine-Ripened  Family Wisdom

"Enough already, just eat!"

SAUTÉED SPINACH WITH GARLIC AND BALSAMIC VINEGAR

Serves 4

INGREDIENTS

- 1 1/2 pounds baby spinach leaves
- 2 Tablespoons Grandad's Gravy Extra Virgin Olive Oil
- 3 cloves of chopped garlic (mash each clove before chopping)
- 1 teaspoon Kosher salt
- 1/2 teaspoon freshly ground black pepper
- 1 Tablespoon Grandad's Gravy Balsamic Vinegar



DIRECTIONS

Rinse the spinach in cold water & spin dry in a salad spinner.

Heat the olive oil in a large sauté pan and sauté the chopped garlic over medium heat, do not brown. Add spinach, salt and pepper and mix well. Cover pan and cook the spinach for one minute. Uncover the pan and add the balsamic vinegar and stir spinach until all the leaves are wilted. Serve immediately.

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