

Wilted Spinach

4 servings

- 2 pounds spinach, washed, drained, stemmed, leaves torn into large pieces
- 2-3 tbsp extra-virgin olive oil
- 1 large clove garlic, smashed and peeled
- Kosher salt
- Freshly ground black pepper
- 4 lemon wedges (optional)

In a large skillet over medium heat add half the oil. Add the garlic and stir until it begins to turn golden, about 3 minutes. Remove the garlic and discard. Add the spinach in batches, stirring with tongs to wilt before adding more. When all the spinach has been added, raise the heat to high, season with salt and black pepper, and cook, covered for 3 minutes. Drain the spinach or remove with tongs, taking care to shake excess water into the pan. Serve in a medium bowl, drizzled with the remaining olive oil and garnished with lemon wedges, if desired.