

Sautéed Spinach with Sesame Seeds

Makes: 10 servings

- 1 Tbsp olive oil
- 2 cloves garlic, minced
- 1/2 teaspoon red chili flakes
- 2 lbs spinach
- ¼ cup sesame seeds
- Optional: juice of ½ lemon

Directions

1. Toast sesame seeds in a small, ungreased skillet over medium heat.
2. Wash spinach, remove large stems and tear into bite sized pieces as needed
3. In a large sauté pan, cook garlic and red pepper in olive oil for 2-3 minutes, until garlic is lightly brown.
4. Add spinach to pan gradually until all spinach is in pan. For even cooking, turn spinach with tongs bringing spinach on the bottom to the top and vice versa. Cook until all the spinach is wilted.
5. Remove from heat and place in serving bowl.
6. Top spinach with lemon and toasted sesame seeds and serve.