

Sautéed Spinach with Walnuts & Golden Raisins



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE

Ingredients

- 2 tablespoons olive oil
- ¼ cup golden raisins
- 3-4 tablespoons chopped walnuts
- 4 cloves garlic, minced
- 24 ounces fresh spinach
- 2 tablespoons balsamic vinegar
- ¼ teaspoon salt
- Ground pepper to taste

Directions

1. Heat oil in a large nonstick skillet or Dutch oven over medium-high heat.
2. Add raisins, pine nuts and garlic; cook, stirring, until fragrant, about 30 seconds.
3. Add greens and cook, stirring until just wilted, about 2 minutes. Remove from heat; stir in vinegar and salt.
4. Season with pepper to taste. Serve immediately.

Recipe from Cook Well Berkeley: Spring Vegetables Made Easy, Spring 2013