



spinach with garlic and pine nuts

NIBBLEDISH CONTRIBUTOR

Ingredients

- 150 g spinach - 1 clove garlic - 2 tbsp pine nuts - 1 tbsp olive oil - 1 tbsp water - 1 tsp salt - lemon juice - black pepper

Instructions

Simple and quick way with spinach. Try with a fried or poached egg on toasted sourdough bread. 1. Wash spinach and cut into 2-inch lengths. Keep the stalks separate from the leaves. Mince garlic. Toast pine nuts in a dry frying pan until there is a lovely aroma and nuts are brown. Set aside. 2. Heat oil in a sauté pan and add garlic. When the aroma is released, add the spinach stalks and fry for one minute. Add leaves, salt and water and continue frying until the spinach is cooked through. 3 Add pine nuts and a sprinkling of lemon juice. Mix well and top with freshly ground black pepper.