

Nice Lemon Zest Spinach

- 1 tsp. extra-virgin olive oil
- 2 green onions, chopped, including green portion
- 2 garlic cloves, minced
- 1 ¼ pound fresh spinach leaves, cleaned, dried with stems removed
- 1 ½ Tbs. balsamic vinegar
- 3 tsp. grated lemon zest
- 1 tsp. sesame seeds, toasted

In a large stockpot over medium heat warm the olive oil. Add the green onions and garlic. Cook for about 1 minute, stirring until softened slightly.

Add the spinach leaves, packing them in. If you cannot fit them in all at once, cover the pot for about 30 seconds to wilt the spinach a little. Add the remaining spinach in batches. Cover the pan tightly and cook, stirring once or twice, until all the spinach is wilted and tender but still bright green, about 3-5 minutes.

Remove from heat. Add the vinegar and lemon zest and stir to combine.

To serve, transfer the spinach to a platter. Sprinkle with the sesame seeds. Serve hot or cold.

Serves 6.

From: Williams-Sonoma recipes on-line.