



Spinach with Lemon

I love Italian spinaci al limone, a classic side dish of silken green spinach leaves seasoned simply with olive oil, garlic, salt and lemon juice. It's a great accompaniment to just about anything, or even a delicious quick dinner tossed through freshly cooked pasta and topped with plenty of grated parmesan cheese. Don't be limited to just spinach with lemon, use this recipe to cook any leafy greens including cime di rapa, cavolo nero, chicory or silver beet (Swiss chard).

Serves 2



INGREDIENTS

- 1½ tablespoons extra virgin olive oil, plus extra for drizzling (30ml)
- 1 clove garlic, crushed
- 250g baby spinach, washed and dried well (9oz)
- Salt flakes, to taste
- 1 tablespoon lemon juice, more or less to taste (20ml)

METHOD

1. Place oil and garlic in a large, high-sided frying pan over low heat.
2. Cook for a few minutes until aromatic.
3. Add spinach and a generous pinch of salt, cover and cook for 5 minutes or so, stirring frequently, until thoroughly wilted.
4. Cover and set aside to keep warm if need be.
5. Just before serving, stir in half the lemon juice, taste and add more salt or lemon juice if needed.
6. Place spinach with lemon in a bowl, add an extra drizzle of oil and serve hot or at room temperature.