

SAUTÉED SPINACH W/ ROASTED GARLIC, SUN-DRIED TOMATOES AND FETA

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Ingredients

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| 1 pkg (10 oz) of fresh spinach | ¼ cup sherry or Marsala wine
(<i>you can substitute apple juice</i>) |
| 3 Tbsp olive oil | ¼ cup lemon juice |
| 3 cloves garlic , sliced | 5 Tbsp butter |
| ½ cup onions , chopped | ½ cup feta cheese |
| ½ cup sun-dried (or roasted) tomatoes | salt & pepper to taste |

Instructions

- 1.** Over medium heat, sauté garlic and onions in olive oil until golden brown (about 2 minutes).
- 2.** Add tomatoes, add sherry and lemon juice and reduce by a third (about 3 minutes).
- 3.** Add butter and toss until it melts.
- 4.** Add spinach.
- 5.** Cover and stir occasionally until the spinach is slightly wilted and warm (about 3 minutes).
- 6.** Add feta and cook briefly until slightly melted.
- 7.** Add salt and pepper to taste.

NOTE: This is great to toss with your favorite pasta!