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## Simple Spinach Side Dish

*Organic farmer and Indiana local food activist Jeff Evard once told me that he "didn't know of a single vegetable that a little garlic and olive oil couldn't improve". This recipe draws on the power of that twosome for a delicious, easy side dish for spinach but the recipe could also be used for kale and chard with equally delicious results.*

2 tablespoons olive oil  
1/4 teaspoon sea salt  
2 heads of garlic, cloves peeled and sliced vertically into 1/4 inch slices  
8 ounces fresh spinach, rinsed and patted dry

Place the olive oil in a non-stick skillet and sprinkle the salt on top of the olive oil.

Add the garlic slices and place the skillet on low heat.

Cook the garlic (slowly--resist the urge to turn up the heat to speed the process) until it is just beginning to turn a pale golden brown.

Add the spinach and turn it with tongs until it is wilted and coated with the oil.

Place the spinach and garlic mixture on a serving platter and serve at once.

Makes 2 generous side dishes.

*Victoria Wesseler*

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