1-Minute Spinach

Enjoy this quick and easy addition to your Healthiest Way of Eating that provides you with an excellent source of healthy promoting nutrients such as vitamin A, K, C, as well as manganese and folate.

Prep and Cook Time: 10 minutes
Ingredients:

1 pound fresh spinach  
1 tsp lemon juice  
1 medium fresh garlic, pressed or chopped  
1 TBS extra virgin olive oil  
salt and cracked black pepper to taste  
Optional:  
chopped tomato  
kalamatta olives  
cashews  
goat cheese  
a few drops soy sauce

Preparation:

Chop or press garlic and let it sit for 5 minutes to bring out its health-promoting benefits.  
Bring lightly salted water to a rapid boil in a large pot.  
Cut stems off spinach leaves and clean well. This can be done easily by leaving spinach bundled and cutting off stems all at once. Rinse spinach leaves very well as they often contain a lot of soil.  
Cook spinach in boiling water for 1 minute.  
Drain and press out excess water. Toss in rest of ingredients while still hot.

Source: here
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