

## **Sarah's Green Beans Sautéed with Spinach & Garlic**

**Serves: 4**

### **Ingredients:**

2 tablespoons extra-virgin olive oil  
1 large garlic clove, thinly sliced  
1/8 teaspoon crushed red pepper flakes  
8 ounces fresh green beans, trimmed  
5 ounces fresh spinach  
Juice of 1/2 lemon  
Kosher salt  
Freshly ground black pepper

### **Directions:**

Place the olive oil, sliced garlic and crushed red pepper flakes in a large pan. Stir to combine and let the garlic and pepper infuse the oil while you blanch the green beans.

Fill a medium or large pot halfway with water. Add 2 teaspoons kosher salt and bring to a boil over high heat. Add the green beans and blanch for 3 1/2 minutes.

Meanwhile, fill a large bowl with ice water. Transfer the beans to the ice bath and let sit for 1 minute. Drain and set aside.

Bring the garlic mixture to a gentle sizzle over low heat and cook for about 2 minutes, stirring occasionally, until fragrant but not browned.

Add the blanched green beans and cook for 2 minutes, stirring often. Add the spinach and continue cooking until the leaves are wilted and the beans are heated through, about 2 more minutes.

Stir in the lemon juice. Season with kosher salt and freshly ground black pepper to taste. Transfer to a platter and serve immediately.

Leftovers may be refrigerated in an airtight container for up to 3 days.

