



Baby Spinach and Red Pepper Sauté

Ingredients

- 1 tablespoon garlic, minced
- 1/2 tablespoon shallots, minced
- 4 cups spinach (or arugula)
- 1/2 cup roasted red pepper, julienned
- 2 tablespoons [Fustini's Meyer Lemon olive oil](#)
- salt and pepper to taste

Directions

Step 1.

Place garlic and shallots in a skillet with 1 tablespoon of olive oil over medium-low heat, sauté until lightly browned. Add spinach and roasted red pepper. Cook until spinach is just wilted. Season to taste with salt and pepper. Drizzle remaining olive oil over spinach and serve.