

Spinach with Golden Raisins, Pine Nuts & Parmesan

2 teaspoons extra virgin olive oil

2 tablespoons golden raisins

1 tablespoon pine nuts

2 cloves garlic, minced

1 bunch spinach (depending on size), tough stems removed, rinsed really well to remove dirt under leaves

2 teaspoons balsamic vinegar or to taste

Sea salt to taste

1 tablespoon shaved Parmesan cheese or to taste

Freshly ground pepper, to taste

Method: Heat oil in a large nonstick skillet or Dutch oven over medium-high heat. Add raisins, pine nuts and garlic; cook, stirring, until fragrant, about 30 seconds. Add spinach and cook, stirring, until just wilted, about 2 minutes. Remove from heat; stir in vinegar and salt. Serve immediately, sprinkled with Parmesan and pepper.