

Spinach with Pan-Roasted Red Peppers and Feta

Serves 4

1 Tbsp. olive oil
1 red pepper, sliced into thin strips
2 cloves garlic, minced
2 bunches of spinach
2 tsp. lemon juice
salt and pepper
2 oz. feta, crumbled

Heat the olive oil in a pan over medium-high heat and add the peppers. Cook a couple minutes, until the skins are darkened, and then turn down the heat to medium, continuing to cook for an additional 3 minutes or until tender. Stir in the garlic and sauté until fragrant. Add the spinach and cook, stirring occasionally, until wilted. Stir in the lemon juice and salt and pepper to taste. Off the heat, add the feta cheese.