Z-LIGHTFUL SAUTEED SPINACH		
8/5/2024	Plate: Baker's Dish	To Go: 8oz Squat
STEP #1: INGREDIENTS		
1/2 vz	Vegetable Oil	
1 each	Spinach Portion (6 wz.)	
2 shakes	Salt & Pepper Seasoning	
	SETUP / GARNISH	
1 each	<u>Lemon Wedge</u>	

## STEP 1: TO COOK

- 1. Ladle the oil into a clean skillet.
- 2. Place **HALF** of the spinach portion into the saute pan and **spread** into an even layer.
- 3. Shake the salt & pepper seasoning **evenly** over the spinach.
- 4. Saute until the spinach is wilted.
- 5. Add the remaining half of the spinach portion.
- 6. Toss the contents of the saute pan just enough to incorporate the uncooked spinach.
- 7. Use a slotted spoon to mound the spinach into an infinity bowl.



