

## Spinach Lemon Sauté

Serves 4

### *Ingredients:*

- 1 bunch (1 pound) of fresh spinach
- ¼ teaspoon black pepper
- 1 Tablespoon lemon juice



### *Directions:*

1. Wash the spinach. Trim off the stems.
2. Mix the spinach, black pepper, and lemon juice in a pan.
3. Cook over medium heat. Sauté just until greens begin to wilt.
4. Serve hot.

Recipe adapted from USDA What's Cooking

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