

Spinach With Tahini

Try this dish with dandelion greens, Swiss chard, kale, or any other dark leafy green.

1 medium clove garlic, chopped
3 Tbsp well-stirred tahini (ground sesame paste)
1 ½ to 2 Tbsp fresh lemon juice
¼ tsp salt
¾ cup water
15 oz. loosely packed baby spinach
2 tsp toasted sesame seeds

- Blend together garlic, tahini, lemon juice, salt and ¼ cup water until smooth.
- Bring remaining ½ cup water to a simmer in a 12 inch skillet over moderately high heat.
- Add spinach in handfuls, tossing with tongs, and cook until wilted – about 5 minutes.
- Drain spinach in a large sieve set over a bowl, pressing to extract any excess liquid.
- Discard liquid and wipe bowl dry. Stir together spinach and tahini mixture in bowl. Sprinkle with sesame seeds.
- Enjoy!