

Cleveland County Kitchen
March 2018
Food of the Month – Spinach
Chefs Carolyn Jackson & Megan Pope
Chef's Recipe



Spinach and Cannellini Bean Sauté

Ingredients

1 large bag fresh baby spinach
1 can (15.5 ounce) cannellini beans, drained and rinsed
2 cloves garlic, minced
2 Tbs. extra-virgin olive oil
Salt and pepper to taste

Directions

In a large skillet over medium-high heat add in the oil and garlic. Stir the garlic around just until it's fragrant, about 1 to 2 minutes. Add in the spinach and stir it around until it is wilted about 2 minutes more. Add in the beans and stir the mixture until the beans are heated through. Sprinkle with salt and pepper to taste. Serve immediately.

Serves 2-4

Seasonal Spinach Salad

INGREDIENTS

2 Cups Fresh Spinach, washed and dried
1/2 Cup *Goat Cheese
1/4 Red Onion chopped
1/2 Cup Dried Cranberries
2 Tbsp. Slivered Almonds
2 Tbsp. Blood Orange Olive Oil
2 Tbsp. Cranberry-Pear Balsamic Vinegar

DIRECTIONS

1. Combine spinach, goat cheese, chopped onion, cranberries and slivered almonds in a large salad bowl.
2. Drizzle olive oil and balsamic vinegar over greens or top with your favorite vinaigrette.
3. Serve and enjoy.

*Can substitute 1/3 cup crumbled feta, blue cheese, Parmesan, Gorgonzola, or your favorite cheese

Serves: 4

Made Available by:

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