



Spinach and Mushrooms

Ingredients:

2 tbsp extra virgin olive oil

2 cloves garlic, chopped

1/2 yellow onion, chopped

8 z fresh white button mushrooms, sliced

6 oz spinach

1 tbsp balsamic vinegar

1/3 cup white wine

2 tbsp shredded parmesan

1/4 cup toasted bread crumbs

Salt and pepper to taste.

Directions:

Heat the olive oil in a large pan on medium heat and stir in garlic and onions. Once onions become soft add in mushrooms and cook all together until mushrooms begin to brown. Add in spinach, one handful at a time allowing it to absorb the moisture of the pan.

Once spinach has all shrunken down, slowly pour in the vinegar and reduce to a simmer.

When vinegar has absorbed, stir in white wine. When wine is almost completely absorbed sprinkle on cheese and serve with bread crumbs.

