

Pan Fried Spinach

Oscar · 28/09/2024

**Prep Time**

35 mins

Difficult

Medium

Servings

8

Description

Delicious and easy to prepare Great Southern dish Can be served with any meat as a side dish Great with cornbread

Ingredients

- - 5 slices bacon - 2 ? tablespoons butter - ¼ cup olive oil - 2 tablespoons minced garlic - 1 sweet onion
- chopped - 3 (6 ounce) bags baby spinach leaves - coarse salt and ground black pepper to taste

Instructions

1. In a skillet over medium heat
2. fry the bacon until evenly brown and crisp. Drain
3. crumble
4. and set aside. Melt the butter and heat the olive oil in a large skillet over medium heat. Mix in the crumbled bacon
5. garlic
6. and onion. Cook and stir 2 minutes
7. then mix in the spinach until evenly coated with the butter and oil. Cover skillet
8. reduce heat to low
9. and cook 5 minutes
10. stirring often
11. or until spinach is tender. Season with salt and pepper to serve.