



Creamy Garlic Spinach

- 2 Tbsp. olive oil
- 1/2 medium onion, chopped
- 1 clove garlic, minced
- 2 bags fresh spinach leaves, chopped
- 2 Tbsp. sour cream
- 2 tsp. lemon juice
- 1/4 tsp. pepper
- Salt to taste
- 1/3 cup Almond Accents® Garlic Caesar sliced almonds



Preparation Time : 20 minutes

In small sauté pan, add oil and heat over low heat. Add onion, garlic, and spinach, cooking until wilted. Stir frequently. Stir in sour cream, lemon juice, salt, and pepper. Sprinkle in Almond Accents.

Makes 4 servings

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