

SPINACH WITH BLUE CHEESE

- 2 Tbsp extra virgin olive oil
- 2 Tbsp balsamic vinegar
- 2 tsp **TSG Outrageously Garlic**
- 1 tsp salt & pepper
- 1 bag fresh leaf spinach, washed
- ¼ cup crumbled blue cheese

1. Heat first four ingredients in a sauté pan over Medium heat. Add spinach leaves to pan and heat until wilted (2-3 minutes).
2. Remove from heat. Sprinkle blue cheese over top just before serving.