

Sautéed Spinach with Balsamic Butter

Serves 6

Chef Carrie Wong

2 oz pancetta chopped

3 garlic cloves, sliced

1 pound baby spinach, well washed and tough stems discarded

2 tablespoons balsamic vinegar

2 T butter

Salt and freshly ground black pepper

Heat a medium skillet over medium high heat. Add the chopped pancetta and render until almost crisp. Add garlic and cook until fragrant. Add the spinach a little at a time. Toss with tongs until wilted. Add balsamic vinegar and butter. Season with salt and pepper. Serve