

Pecan-Topped Potatoes and Spinach

Recipe By Sina Mizrahi



Cooking and Prep:  25
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Serves:  4

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Shabbat, Passover

Diet: Vegetarian, Gluten Free,

Low Fat, Vegan, Pescetarian

Source: Relish by Binah

Magazine

This side dish comes together quickly and makes the perfect addition to any main. It's hearty, healthy, and delicious, so you can add it to your repertoire.

Finishing it off with a pinch of Maldon sea salt is a nice touch and complements the potatoes, but it's an optional luxury.

Ingredients (8)

Main ingredients

- 3 tablespoons **Bartenura Olive Oil**
- 1 pound baby potatoes, with skin on, scrubbed and halved
- 1 teaspoon **Tuscanini Sea Salt**
- 1/2 teaspoon black pepper

- 5 cups fresh spinach
 - 5 cloves garlic, peeled and thinly sliced
 - 1 cup pecans, toasted and chopped
 - pinch of Maldon sea salt (*optional*)
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Start Cooking

For the Potatoes

1. In a large, 12-inch skillet, heat the olive oil over medium heat. Add the baby potatoes and season with salt and pepper. Cook and stir until the potatoes blister.
2. Then add the spinach and garlic and continue stirring until the spinach wilts, approximately 2 to 3 minutes.
3. Transfer to a platter, top with the pecans and a sprinkling of Maldon salt, if using. Serve warm.