

# SPINACH SALAD WITH PRESERVED LEMONS AND OLIVES

PREP 5 mins  
COOK 10 mins

Serves 6-8

## *Ingredients*

- 2 lbs. fresh spinach
- 3 garlic cloves, chopped
- 3 tbsp. extra virgin olive oil (or argan oil)
- ½ Peel of preserved lemon, chopped
- ½ cup violet olives, pitted and chopped
- Salt and black pepper

## *Directions*

1. Wash the spinach and put the leaves in a large pan, covered, and set over low heat until the leaves crumple into a soft mass. Drain well.
2. Heat the garlic in 1 tablespoon of oil in a large pan until the aroma rises.
3. Add the chopped preserved lemon peel, the chopped olives and the cooked spinach. Season with salt and pepper. Mix well, and cook over high heat for a moment or two.
4. Stir in the remaining oil, garnish with the reserved olives, and serve cold.