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# *Wilted Spinach with Olives*

**Total Time:** 20 mins

## **Ingredients**

- ❖ cooking spray
- ❖ 3 tablespoon olives, Kalamata, pitted, about 12
- ❖ 8 cup(s) spinach
- ❖ 1 ounce(s) cheese, feta, crumbled

## **Preparation**

1. Coat an unheated large nonstick skillet with nonstick cooking spray. Preheat over medium heat. Add olives. Cook for 3 minutes, stirring occasionally. Remove olives from skillet; set aside. Increase heat to medium-high. Add spinach and/or mustard greens to skillet, adding gradually if necessary. Cook for 1 to 2 minutes or just until wilted, tossing occasionally with tongs or 2 wooden spoons. Transfer to a serving platter. Top with olives and feta cheese.

