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Sauteed Spinach with Red Onion, Bacon, and Blue Cheese

Prep Time: 5 mins

Cook Time: 5 mins

Total Time: 10 mins

Ingredients

- 2 teaspoon oil, olive, extra virgin
- 1/2 cup(s) onion(s), red, thinly sliced
- 2 clove(s) garlic, minced
- 10 ounce(s) spinach, fresh, tough stems removed
- 2 slice(s) bacon, cooked and crumbled
- 1 tablespoon cheese, blue (crumbled)

Preparation

1. Heat oil in a large nonstick skillet or Dutch oven over medium-high heat.
2. Add onion and cook, stirring, until beginning to soften, about 1 minute.
3. Add garlic and cook, stirring, until fragrant, about 30 seconds more.
4. Add spinach and cook, stirring, until just wilted, about 2 minutes.
5. Remove from heat; stir in bacon and sprinkle cheese on top. Serve immediately.