

WILTED SPINACH WITH FRESH RED CHILE

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There's only a short window of time in which we can harvest and ship Fresh Red Chile...so we are taking advantage of this time by bringing you a recipe that uses Authentic New Mexico Fresh Red Chile.

Enjoy this healthy - yet flavor packed and simple to make salad.

Using dried pepper flakes is fairly common - but this time of year provides us a unique opportunity to have Fresh Red Chile to give that tired treatment a flavor boost.

This recipe is modified from My Recipes.

Ingredients

- 1 tablespoon extra-virgin olive oil
- 4 garlic cloves, thinly sliced
- 1 Authentic New Mexican Fresh Red Chile
- 1/8 teaspoon kosher salt
- 2 (9-ounce) bags fresh spinach
- 2 teaspoons fresh lemon juice

DIRECTIONS

1. Prepare your Fresh Red Chile by Thinly Slicing It
2. Heat a large pan over medium-high heat.
3. Add olive oil to pan; swirl to coat.
4. Add garlic and Fresh Red Chile
5. Sauté for 1 minute, stirring constantly.
6. Add kosher salt and spinach
7. Sauté for 2 minutes or until spinach wilts.
8. Drizzle with lemon juice