

Indulgence

with
chris sprague

Spinach Saute with Onions and Pear Tomatoes

2 tablespoons olive oil
1 large onion, sliced thin
½ box red pear tomatoes
1 package baby spinach
Balsamic vinegar
Kosher salt and pepper to taste

In a large skillet, over medium-high heat, warm the olive oil. Add the onion slices and sauté until golden brown. Add the pear tomatoes and sauté for 2 or 3 minutes until just beginning to soften. Add the spinach in batches and sauté until wilted. While still on the heat, stir in a few drops of balsamic vinegar and salt and pepper to taste. Remove from heat and serve immediately.