

Creamed Spinach and Mushrooms in White Wine Sauce

Prep Time 5 minutes
Cook Time 20 minutes
Total Time 25 minutes

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Ingredients

- 10 oz fresh baby spinach
- 1/2 lb crimini mushrooms
- 1-2 Tbsp vegetable oil for cooking
- 2 garlic cloves
- 1/4 cup white wine
- 1/2 cup heavy whipping cream
- Salt and fresh cracked black pepper

Instructions

1. Preheat a large cooking pan over medium heat and add oil.
2. Chop spinach and slice mushrooms. Add mushrooms and spinach into the cooking pan. Season with some salt and pepper, cover and cook until spinach is a little more than half way cooked down, stir occasionally.
3. Take off the lid and continue cooking until spinach is all wilted. Peel garlic cloves and smash them with your knife (be careful or use a metal spatula to smash it). Add garlic to spinach and mushrooms and mix well.
4. Add white wine and simmer for a few minutes. Add heavy cream, taste and add more salt as needed. Simmer for about 5 minutes and serve.

Recipe Notes

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