



Spinach and Mushrooms with Truffle Oil

2 Tbsp. butter (1/4 stick)

10 oz. button mushrooms or crimini (baby bella) mushrooms,
sliced

1 large shallot, chopped

14 oz. bag fresh spinach leaves

1-2 tsp. White Truffle Oil

salt and pepper to taste

Melt butter in large nonstick skillet over medium-high heat. Add mushrooms; sauté until brown and liquid evaporates, about 8 minutes. Add shallot and sauté another 2 minutes.

Add spinach, 1/3 at a time, to skillet with mushrooms and toss over medium-high heat, allowing each batch to wilt slightly before adding the next, about 2 minutes per batch. Sauté just until all spinach is wilted and heated through. Stir in 1 tsp. White Truffle Oil. Season with salt, pepper, and more White Truffle Oil, if desired. Transfer to bowl and serve.

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