

Featuring Tennessee Gourmet® Products

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Sensual Spinach

2 bunches spinach, about 2 pounds, stems removed, washed well and dried	4 Tennessee Gourmet® Sensual Salad Dressing Plus
1 tsp. sugar	1 Tbsp. toasted sesame seeds

Heat a sauté pan over medium heat. Add spinach, Salad Dressing Plus and sugar. Cook the spinach, stirring, until the leaves are just wilted, about 3 minutes. Spread the spinach out flat on a plate and refrigerate for 10 minutes.

Note: *Spreading the spinach on the plate will allow it to cool quickly and keep it a vivid green.*

When the spinach is cool, plate and sprinkle with toasted sesame seeds.