



Brenna Fay Rhodes

## Spring Garden Saute

**Serving Size:** 4-6

**Total Time:** 15 minutes

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## Ingredients

- 4 medium yellow squash
- 1-2 large sweet onions with tops
- 1 gallon baby spinach
- 6 springs lemon thyme
- Salt & pepper to taste
- Olive oil

## Instructions

1. Wash, dry and trim veggies. Dice onions, but set onion tops aside. Heat a heavy skillet on medium-high heat. Add a generous drizzle of olive oil to pan, then add diced onions. While onions cook, chop squash into small pieces. Add to pan, stir, and add another drizzle of olive oil. Thinly slice onion tops.
2. Chop through the spinach a few times to cut any large pieces. When onions and squash are tender, push them to one side of pan and add a drizzle of olive oil to the pan.
3. Add spinach & onion tops to pan, using tongs to gently toss and coat. Wilt greens for about 3 minutes, tossing every 30 seconds. Don't overcook.
4. Remove from heat, stir it all together and sprinkle fresh thyme leaves on top. Add freshly ground pepper and salt to taste. Serve hot.

## Notes: