

Le Verdure

Spinach and Mushrooms with Truffle Oil

2 tablespoons butter

10 ounces crimini mushrooms, sliced

1 large shallot, chopped

1 1/2 9-ounce bags fresh spinach leaves

1 cup truffles

Melt butter in large skillet over medium-high heat. Add mushrooms and sauté until brown and liquid cooks out, about 8 minutes. Add shallots and sauté 2 minutes.

Add spinach and truffles, 1/3 at a time, to skillet, and toss with mushrooms over medium-high heat. Allow spinach to wilt slightly before adding more. Cook just until all spinach is wilted and hot. Season with salt, pepper.