

# Tasty Recipes for You to Try



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## Sautéed Creamed Spinach

Serves 3-4

Shared by: Pepper and G.G. Bray

### Ingredients:

Olive oil for sautéing  
1 bag fresh spinach  
Salt and pepper to taste  
Seasoned salt

1 egg, beaten or 1/4 C. Egg Beaters®  
1/2 C. parmesan cheese

### Directions:

1. Cover bottom of skillet with oil and heat.
2. Add spinach to skillet, stir and sauté until it wilts down.
3. Season with salt, pepper and seasoned salt.
4. Add egg (or Egg Beaters®) and cheese. Stir well.
5. Cover and simmer until spinach is tender, about 5-8 minutes.