

# **Garlicky Shrimp and Spinach**

Woman's Day Magazine

**Servings: 4**

**Preparation Time: 15 minutes**

**Start to Finish Time: 15 minutes**

*This spicy combination is equally delicious over pasta. Try angel hair or capellini, both of which cook more quickly than spaghetti.*

**1 tablespoon olive oil**

**4 centiliters garlic, thinly sliced**

**1 red chile, seeded and thinly sliced**

**Kosher salt and pepper**

**1 pound raw medium shrimp, peeled and deveined**

**1/2 cup dry white wine**

**1 bunch spinach (4 cups), thick stems removed**

**4 thick slices country bread, toasted**

Heat the oil in a large skillet over medium heat. Add the garlic, chile, and 1/4 teaspoon each salt and pepper, and cook, stirring, until tender, about two minutes.

Add the shrimp and cook for 2 minutes. Turn the shrimp, add the wine and bring to a boil. Reduce heat and simmer until the shrimp are opaque throughout, 2 to 3 minutes.

Add the spinach and cook, tossing until beginning to wilt, 1 to 2 minutes.

Serve over the bread.

---

Per Serving (excluding unknown items): 64 Calories; 3g Fat (64.7% calories from fat); 1g Protein; 4g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 3mg Sodium. Exchanges: 1/2 Vegetable; 1/2 Fat.