

## CHÈVRE SPINACH DIP

### INGREDIENTS

4 cup fresh baby spinach, stems removed  
1 tablespoon vegetable oil  
1 tablespoon garlic, minced  
1 tablespoon butter  
1 1/2 tablespoons flour  
1/2 cup milk  
4 tablespoons chèvre  
1/2 teaspoon paprika  
1/4 teaspoon cayenne  
salt and pepper to taste

### DIRECTIONS

In a medium sauté pan over medium heat, heat the oil until shimmering. Add the garlic and sauté until just fragrant (30 seconds) before adding the spinach (yes, it looks like it won't all fit!) and let wilt. Add a bit of salt and pepper at this point. You will be amazed at how small this shrinks to. Remove spinach to a sieve and let any liquid drain (push on the solids to get as much juice out as possible)

Return the pan to the heat and melt the butter, then add the flour. Cook until slightly browned. Add the milk and cook for approx 5-7 minutes on high-medium, until the flour/butter mixture is smoothly blended in. Turn off the heat and add in the chèvre, the paprika and cayenne, before stirring in the sautéed spinach. Finish with salt and pepper to taste.

Serve at room temperature.