

Wilted Arugula

Ingredients

1 T Olive Oil
2 clv Garlic (thinly sliced)
8 oz Baby Arugula (rinsed and drained well)
1 T Balsamic Vinegar
1/4 t Salt
0 ds Ground Black Pepper

Instructions

Heat oil in a large skillet over medium heat. Add garlic; cook, stirring constantly, until garlic is fragrant but not browned, 2 to 3 minutes. Add arugula; cook stirring constantly, until slightly wilted, 1 to 2 minutes. Add vinegar; cook, stirring constantly, until most of the vinegar has evaporated, about 1 minute. Stir in salt; season with pepper. Serve immediately.