

## Wilted Fresh Spinach with Shitake Mushrooms, Ginger & Garlic

Yield: 2 portions as side; 3-4 as pancake filling



- 1 large bag fresh Spinach
- 4 oz Shitake mushrooms, sliced thin (more if you like)  
Cremini work too, but first you have to fry dry on medium high until most of the water has evaporated
- ¼ cup onions, chopped fine
- 2 medium cloves fresh garlic, whacked, peeled and sliced thin
- 1 tbs fresh minced Ginger (optional)
- ½ lemon
- 1 tbsp good aromatic olive oil or clarified butter (Ghee\*)

**Pre-heat the teppanyaki on 5. When orange light is off, set temperature to 7 or 8 (depending on model)**

When temperature has been reached, spread oil in the hot cooking center. Add garlic and ginger. Sweat for 30 seconds. Add mushrooms and onions. Sautee until vegetables have softened.

Now add half of the spinach and toss. Watch closely. Once wilted down add remaining spinach and repeat. Toss frequently for about 1 to 2 more minutes.

**Switch teppanyaki off.** The remaining heat will finish the cooking process so the vegetables don't overcook. Once they start drawing water the spinach mix will become too wet to be used as pancake filling. Use tongs and shake off excess liquid in that case [View the pancake video on the Cook-N-Dine Channel on YouTube.](#)

Season with salt and pepper, squeeze some lemon juice and toss again. Ready.

**TIP:** Sprinkle with chopped scallions, herbs or sliced almonds. Add dollop of sour cream or ricotta cheese.

\*Visit our [cookndineblog.com](http://cookndineblog.com) to learn how to diy homemade Ghee. Its high smoke point and subtle butter flavor makes it our absolute favorite for most dishes cooked on the teppan grill.

