

# Coconut Creamed Spinach

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## **Ingredients**

1 tablespoon olive oil  
1 small red onion—peeled, halved and thinly sliced  
3 garlic cloves, peeled and thinly sliced  
One ½-inch piece fresh ginger, peeled and minced  
8 cups spinach  
1 cup coconut milk  
½ teaspoon cayenne pepper  
½ teaspoon curry powder  
1 teaspoon smoked paprika  
Kosher salt, to taste

## **Directions**

In a large skillet, heat the olive oil over medium heat. Add the onion and sauté until tender, 5 to 6 minutes. Add the garlic and ginger, and cook until fragrant, 1 minute more.

Add the spinach a few handfuls at a time, stirring until it wilts before adding more. Continue until all the spinach is added.

Add the coconut milk and bring to a simmer. Simmer until the mixture thickens, about four to five minutes. Season with the cayenne pepper, curry powder, paprika and salt, and stir to combine. Serve immediately.