

TIM FARMER'S COUNTRY KITCHEN

SPINACH W/ BACON & WATER CHESTNUTS

Olive oil

2-3 cloves garlic

2-3 thin onion rings

3-4 slices of bacon

Spinach

Water chestnuts, chopped

Salt and pepper

Splash of red wine vinegar



Heat olive oil in a pan. Add in bacon, onions and garlic and cook until soft, and bacon is cooked through. Remove bacon and slice into small pieces. Return to pan with spinach, water chestnuts, salt and pepper. Toss to coat until spinach wilts. Remove from pan and add in splash of red wine vinegar, stir, and serve.