

## Spinach with Tomatoes and Feta

**POINTS®** Value: 2

Servings: 4

This Greek-inspired side dish is simple to make yet wows with flavor. Leftovers make a fabulous omelet filling.

### Ingredients

1½ tsp olive oil

◆ ¾ cup(s) onion(s), chopped

◆ 2 tsp minced garlic

◆ 18 oz spinach, baby leaves

¼ tsp table salt

◆ 1 cup(s) grape tomatoes, cut in half

½ cup(s) crumbled feta cheese

### Instructions

- Heat oil in a large deep pot over medium-high heat. Add onions; cook, stirring often, until light golden and tender, about 7 to 8 minutes.
- Add garlic; cook, stirring, until fragrant, about 30 seconds.
- Add spinach and salt; cook, tossing, until spinach wilts, about 2 to 4 minutes. Add tomatoes; cook, stirring, until tomatoes soften, about 1 to 2 minutes.
- Remove from heat and drain off any extra liquid; stir in feta. Yields about ¾ cup per serving.