

Spinach with Pine Nuts and Sultanas

Bunch of spinach 1 onion, chopped

50 mls extra virgin olive oil

salt and pepper

2 tbsp pine nuts

2 tbsp sultanas soaked in water for about 15 minutes (or soak in a great spanish sherry if you can lay your hands on one!!)

Wash the spinach, chop roughly and steam for just a few minutes until softened. In another pan, saute the onion in the oil until golden. Stir in the pine nuts and toast lightly. Add the spinach, drained sultanas, season to taste and cook very lightly, stirring for a moment or two. If you have soaked the sultanas in sherry, pour the remainder over the spinach.