

Sabse Borani

The Cooks Next Door

4 cups fresh spinach leaves, chopped

1 medium onion, thinly sliced

2 cloves garlic, minced

2 tbsp. vegetable oil

1 cup lightly drained plain yogurt (drain about 1 hr - easiest method is to place the yogurt in a coffee filter and let stand)

Place damp spinach in a skillet and cook until wilted (can cover). Drain and squeeze to remove excess water. Heat oil in a large skillet, sauté onion at low heat until golden, add garlic and sauté briefly, then add spinach, and cook for a minute or two more. Let cool. In a bowl, smooth yogurt and add spinach mixture. Season with salt and pepper.