

## Spinach Garlic Bread

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### Ingredients

4 cups baby spinach leaves, stemmed  
4 cloves garlic, cracked from skin  
1 stick softened butter  
Salt and freshly ground black pepper  
1 cup grated Parmigiano-Reggiano cheese  
1 loaf good quality Italian bread

**Yields:** 4 servings

### Preparation

Preheat broiler or oven to 400°F.

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Place the spinach in a food processor with garlic, butter, salt, freshly ground black pepper and cheese, and process until smooth.

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Cut the bread in half lengthwise and slather each side with the spinach butter. Broil or bake the toast until crispy, about 3 minutes under the broiler or 6-7 minutes in the hot oven.

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Cut the toast into large cubes and serve alongside [Beet Risotto](#).

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