

## **Creamy Spinach Cashew Spread**

This is a very mild spread, perfect for younger palates or those who don't want anything too spicy. You can add a little zip by playing with the seasonings, upping the lemon, tossing in an extra clove of garlic, or experimenting with a few rings of your favorite chile. Just don't overwhelm the delicate cashew flavor, which really shines when you keep things simple.

Makes a scant 3/4 cup

2 ounces fresh baby spinach, rinsed, with water still clinging lightly to the leaves (about 1 cup, tightly packed)

1/2 cup whole roasted, unsalted cashews

1 clove garlic, roughly chopped

2 tablespoons sour cream

1 ounce cream cheese

1 teaspoon fresh lemon juice

1/8 teaspoon salt

Black pepper, to taste (optional)

Combine the spinach, cashews, and garlic in the bowl of a small food processor or mini-chop and process for about 15 seconds, or until finely chopped and pulverized. Stop the machine and scrape the sides once about halfway through.

Add the remaining ingredients and process an additional 30 seconds, or until creamy, scraping halfway through to incorporate all the ingredients evenly.

Use immediately, or chill and serve. Keep refrigerated.