

Andhra-Style Sautéed Spinach

- ¼ cup canola oil
- 1 teaspoon cumin seeds
- ¼ teaspoon fenugreek seeds
- 12 fresh or frozen curry leaves
- 9 cloves garlic, 3 halved lengthwise, 6 minced
- 1 yellow onion, minced
- 1 teaspoon ground coriander
- 1 teaspoon red chili powder, such as cayenne
- ½ teaspoon ground turmeric
- 1 (2") piece ginger, peeled and grated
- Kosher salt, to taste
- 3 pounds fresh spinach

Heat oil in a 12" non-stick skillet over medium-high. Add the cumin seeds and cook until they pop, 1–2 minutes. Add the fenugreek seeds, curry leaves, and halved garlic and cook until fragrant, about 1 minute.

Add the onion and cook until golden, 10–12 minutes. Add the minced garlic, coriander, chili powder, turmeric, ginger, and salt and cook until the garlic is golden, 2–3 minutes.

Stir in the spinach and cook until wilted and slightly dry, 6–8 minutes.