

SPINACH-TARRAGON YOGURT DIP

24 oz frozen chopped spinach
1 tablespoon olive oil, plus an additional 2 tablespoons
24 oz yogurt
2 tablespoons fresh tarragon leaves, or 2 1/2 teaspoons dry
2 cloves garlic, minced
1 teaspoon red Aleppo pepper flakes
salt and freshly cracked black pepper
1/4 teaspoon finely grated lemon zest
a splash of tarragon vinegar
3 oz lightly salted crispy onions

garnish:

red pepper flakes

olive oil

Prepare spinach. Cover a colander with two layers of cheese cloth, add spinach and slowly drench in hot water all over. Set aside on the counter. Once completely thawed, bring cheese cloth edges towards the center and form a pouch over spinach. Twist top and squeeze excess liquid by pushing on the colander until thoroughly drained; until you form a compact ball of spinach.

Add one tablespoon olive oil into a saucepan and sauté spinach for 3-to-5 minutes; until it no longer tastes raw. Transfer onto a plate and cool.

Prepare dip. In a large bowl add two tablespoons olive oil and combine with remaining eight ingredients except onions. Add spinach. Fold in crispy onions at the end. Chill.

Transfer to a bowl. Top with red pepper flakes and finish off with a light drizzle of olive oil. Serve cold.