

Mushrooms & Spinach with Soppresata Crisps

Serves four to five.

Cremini mushrooms (also called "baby bellas") look similar to button mushrooms but have brown caps and a meatier texture.

- 1 ounce very thinly sliced hot soppressata or other spicy dried sausage, slices quartered (about ¼ cup or 8 slices ½ inch thick)**
- 2 tablespoons extra-virgin olive oil; more for drizzling**
- 15 ounces cremini mushrooms, halved if small or quartered or cut into sixths if very large (scant 5 cups)**
- 5 medium scallions (white and green parts), trimmed and cut into 1-inch pieces (1½ cups)**
- Kosher salt and freshly ground black pepper**
- 2 medium cloves garlic, minced**
- 5 ounces baby spinach (about 6 cups)**

Put the soppressata in a large (preferably 12-inch) skillet over medium heat. Cook until crisp, 5 to 7 minutes. Transfer to a small plate lined with paper towels. Increase the heat to

medium high and let the pan heat up for 1 minute. Pour in the oil and swirl to coat the pan. As soon as the oil is shimmering—but not smoking—add the mushrooms in an even layer. Season with salt and pepper and let cook undisturbed until the mushrooms have begun to brown, about 3 minutes. Add the scallion pieces and sauté, stirring as needed, until the mushrooms are golden brown and tender and the scallions are lightly browned in places and softened, another 6 to 7 minutes. If the vegetables seem to be cooking too fast or the pan bottom is starting to burn, lower the heat to medium. (If using an electric stovetop, take the pan off the heat momentarily to let the pan cool.) Stir in the garlic and cook for another 30 seconds. Turn off the heat and add the spinach and crisped soppressata, flipping and stirring to blend and to wilt the spinach. Season to taste with salt and pepper, drizzle with a little olive oil, and serve immediately.