

# Sneaky Chef Make-Ahead Recipe #1: Purple Puree



- 3 cups raw baby spinach leaves (1 cup frozen chopped spinach, or frozen chopped collard greens)
- 1 1/2 cups fresh or frozen blueberries (no syrup or sugar added)
- 1/2 teaspoon lemon juice
- 1/2 tablespoons water

> If using raw spinach, thoroughly wash it, even if the package says "prewashed." Bring spinach or collards and water to boil in a medium pot. Turn heat to low and allow to simmer for 10 minutes. If using frozen blueberries, quickly rinse them under cold water to thaw a little, and then drain.

> Fill the bowl of your food processor with the blueberries and cooked spinach, (or collards) along with the lemon juice and 1 tablespoon of water, and puree on high until as smooth as possible. Stop occasionally to push top contents to bottom. If necessary, use a second tablespoon of water to make a fairly smooth puree.

> This amount of spinach and blueberries makes only about 1 cup of puree. Double the recipe if you want to store another cup of the puree. It will store in the refrigerator up to 2 days, or you can freeze 1/4 cup portions in sealed plastic bags or small plastic containers.