

## STIR-FRIED SPINACH WITH GINGER AND GARLIC

- a 10-ounce bag fresh spinach or  
2 small bunches (about  
1¼ pounds total)
- 2 teaspoons vegetable oil
- 1 teaspoon minced peeled fresh  
gingerroot
- 1 garlic clove, minced

Wash spinach well, discarding coarse stems, and drain in a colander. In a wok or large heavy skillet heat oil over moderately high heat until very hot but not smoking and stir-fry gingerroot and garlic until fragrant, 10 to 15 seconds. Add spinach and stir-fry until wilted, about 1 minute. Season spinach with salt and pepper. Serves 2.