



## Spinach with Fried Shallots and Garlic

### Ingredients

- 2 tablespoons Olive Oil
- 2 tablespoons slivered and fried shallots
- ½ teaspoon slivered garlic
- 1 pound spinach, washed thoroughly
- 1 tablespoon Shaoxing rice wine or dry sherry
- 1 ½ teaspoons fish sauce

1. Heat the oil until hot, but not smoking.
2. Add the shallots and fry them until they caramelize, then remove them and set them aside.
3. Add the garlic and sauté until golden, then add the spinach.
4. Cook the spinach, turning it gently until it is wilted, about 2 minutes.
5. Add the rice wine and fish sauce and cook for another minute. Add the fried shallots and fold them into the spinach.
6. Serve with a few shallots sprinkled on top, for visual appeal.