

## Spinach and Peppers in Oyster Sauce

**Ingredients:** 3 bags baby spinach leaves  
2 bunches green onions  
1 large red pepper  
1 large yellow pepper  
4 tbsp butter  
Salt  
Oyster sauce

**Preparation:** Slice green onions.

Remove the seeds from the peppers, and julienne them.

In a large wok, melt the butter and add the sliced onions.

Add the spinach. Lightly salt.

Toss the spinach and onions. As spinach begins to cook down, add the pepper slices.

When spinach is almost all cooked down, add enough oyster sauce to season the spinach, but don't overwhelm it.

This is an eyeball thing. It takes enough, but not too much.