

## **Sesame Spinach**

2 T sesame seeds  
2 T soy sauce  
1 T Mirin or rice wine vinegar  
1 T vegetable oil  
2 tsps sugar  
2 (10 oz) fresh spinach

Cook sesame seeds in a large skillet over medium-high heat, stirring constantly, 3 minutes or until toasted. Remove seeds from pan and cool.

Whisk together soy sauce and next 3 ingredients; set aside.

Add spinach to skillet; cover and cook over medium heat, stirring occasionally until tender. Pour soy mixture over spinach and toss to coat. Sprinkle with sesame seeds.

4 servings

Note: Mirin is a sweet rice wine used in Japanese cooking and is available in gourmet sections of most larger supermarkets and in Asian markets.