


# Bubbie's Space

Live Well ♥ Cook More ♥ Laugh Often

Good Food Brings People Together

# Bubbie's GARLIC SPINACH & SWEET PEPPERS

Simple ♥ Flavorful ♥ Family Favorite!

A quick, colorful, and delicious side dish made with tender spinach, sweet peppers and savory garlic — a healthy dish that brings everyone to the table!

## INGREDIENTS

- 2 (6–8 oz) bags fresh baby spinach
- 1 red bell pepper, sliced
- 1 yellow bell pepper, sliced
- 1 orange bell pepper, sliced
- 3 tablespoons butter (or olive oil)
- 3–4 garlic cloves, minced
- 1/2 teaspoon salt (or to taste)
- 1/2 teaspoon black pepper
- Optional: pinch of red pepper flakes (for a little heat)

## DIRECTIONS

1. **Heat the butter:** In a large skillet over medium heat, add the butter and let it melt.
2. **Sauté garlic:** Add the minced garlic and cook for about 30 seconds, until fragrant.
3. **Add peppers:** Add the sliced bell peppers and sauté for 4–5 minutes, until slightly softened but still vibrant.
4. **Add spinach:** Add the spinach a handful at a time, stirring until wilted.
5. **Season:** Sprinkle with salt, black pepper, and optional red pepper flakes.
6. **Toss and serve:** Stir everything together and cook for another 1–2 minutes. Serve warm.

## BUBBIE'S TIP:

Use fresh baby spinach for the best flavor and tender texture!

## PERFECT FOR:

- Weeknight dinners
- Grilled chicken or fish
- Pasta dishes
- Holiday meals
- A healthy side dish

Scan to Download This Recipe!

Simple Recipes · Bold Flavors · Made with Love · Family Favorites

www.BubbiesSpace.com