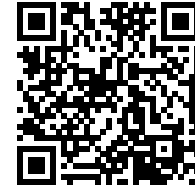


Creamed Spinach



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Recipe by: Laura Vitale

Serves 8 As A Side

Prep Time: 10 minutes

Cook Time: 25 minutes

Ingredients

- __ 2 10oz Boxes of Frozen Chopped Spinach, thawed and squeezed out of any water
- __ 4 tbsp of Unsalted Butter
- __ 1 Yellow Onion, finely diced
- __ 3 Cloves of Garlic, minced
- __ 1-1/2 cups of Heavy Cream (or up to 2 cups if you like it a bit creamier)
- __ Pinch of Nutmeg
- __ 4oz of Cream Cheese, softened at room temperature
- __ 1/2 cup of Grated Parm
- __ Salt and Pepper, to taste

1) In a large saucepan or small Dutch oven, add the butter, allow it to melt and add the onions and a pinch of salt and cook over medium heat until soft and translucent, then add the garlic and cook for one more minute.

2) Add the cream, season with nutmeg, salt and pepper, bring to a boil and cook a few minutes or until thickened and slightly reduced, then whisk in the cream cheese and parmesan, once melted, add the thawed spinach and cook all together about 5 minutes or until creamy and the mixture has come together. If needed, add an additional 1/2 cup of cream and warm through.

