

GRATIN OF SPINACH AND WHITE CHEDDAR

INGREDIENTS

- 4 tbsp. (½ stick) unsalted butter
 - 2 large onions, chopped
 - ¼ cup all-purpose flour
 - ¼ tsp. grated nutmeg
 - 1 cup heavy cream
 - 2 cups milk
 - 1 tsp. Dijon mustard
 - 1-½ cups grated white cheddar (divided, 1 cup for filling and ½ cup for topping)
 - 3 lbs. or 5 10 oz. bags frozen, chopped spinach, defrosted
 - 1 cup grated Parmigiano-Reggiano (divided, ½ cup for filling and ½ cup for topping)
 - 2-½ tsp. kosher salt
 - 1 tbsp. lemon juice
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PREPARATION

Prep time: 45 minutes

Cook time: 20 minutes

Serves: 12

Preheat oven to 425°F.

Sauté onions: In a large, heavy skillet, melt butter over medium heat. Add onions and sauté until translucent, about 10 minutes. Add flour and nutmeg and cook, stirring, for 2 more minutes. Add cream and milk and cook until thickened, about 2-3 minutes. Transfer to a bowl and add mustard and 1 cup of the cheddar.

Prepare spinach: Squeeze out as much water as possible – put the spinach in the colander and press spinach with a plate or a can. Add spinach to onion/milk mixture. Add ½ cup of Parmigiano-Reggiano and mix well. Add kosher salt and lemon juice.

Bake gratin: Transfer spinach to a buttered gratin dish and sprinkle remaining ½ cup Parmigiano-Reggiano and remaining ½ cup cheddar on top. Bake for 20 minutes. Broil for 3 more minutes or until top is lightly browned and bubbly. Serve immediately.

For kids:

- Use mozzarella cheese and eliminate the nutmeg for a simpler dish.

For leftovers:

- Use leftover gratin as a rich filling for a quiche or crepes.

Simple substitutions:

- Use regular parmesan in place of Parmigiano-Reggiano if you have it in your refrigerator.

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