



Creamed Spinach

Recipe By JASMIN QUEEN

SERVES: 6-8

INGREDIENTS:

- 1 lb. frozen spinach, *thawed*
- ½ cup white onion, *diced*
- 3 tbsp. butter
- 2 tbsp. flour
- 2 cups heavy whipping cream
- 2 tsp. salt
- ¼ tsp. black pepper
- ⅛ tsp. nutmeg
- 6 strips bacon, *cooked*
- 4 hard-boiled eggs, *diced*
- ½ cup parmesan cheese, *shredded*
- 8 oz. white extra-sharp cheddar cheese, *shredded*

TOPPING:

- ½ cup breadcrumbs
- ½ cup parmesan cheese, *shredded*

DIRECTIONS:

- 1. Preheat oven to 350°F.
- 2. Melt butter in a large skillet. Add onions and sauté until translucent.
- 3. Add flour to the butter and onions. Whisk until combined. Slowly add the heavy whipping cream, whisking to combine.
- 4. Add the salt, pepper, and nutmeg. Stir until it thickens.
- 5. Add ½ cup parmesan cheese and the cheddar cheese and stir until combined.
- 6. In a large mixing bowl combine the spinach, sauce, bacon, and eggs. Mix until all the spinach is coated in sauce.
- 7. Pour the mixture into a casserole dish. Top with breadcrumbs and remaining parmesan cheese.
- 8. Bake 30 minutes.
- 9. Enjoy!

As an alternative to a casserole, just cook the spinach in the skillet with the sauce.

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