

CREAMY SPINACH

The Cooks Next Door

1 Tb. butter
1 sm. onion, finely chopped
1 clove garlic, minced
1 (16 oz.) package frozen spinach, thawed and squeezed dry
1 c. heavy cream
Salt & Pepper to taste
Dash of nutmeg
3 Tb. fresh grated parmesan cheese, divided
1/4 c. shredded swiss cheese

Pre-heat oven to 400 degrees.

Melt butter in a skillet. Add onion and garlic and saute until tender. Add the spinach and cook until warm. Stir in cream, salt, pepper, and nutmeg. Cook for 2-3 more minutes or until slightly reduced and creamy. Remove from heat and stir in swiss cheese and 2 Tb. parmesan. Divide between 3-4 ramekins. Top with remaining parmesan and bake for 15 minutes or until bubbly and cheese is melted.