

delish

Creamed Spinach

by **MAKINZE GORE**

JUN 15, 2020

YIELDS: 6 SERVINGS

PREP TIME: 0HOURS 5MINS

TOTAL TIME: 0HOURS 15MINS

INGREDIENTS

20 oz. baby spinach

2 tbsp. butter

1/2 medium yellow onion, finely chopped

2 cloves garlic, minced

1/2 c. milk

1/4 c. heavy cream

4 oz. cream cheese

Kosher salt

Freshly ground black pepper

Pinch cayenne pepper

1/4 c. freshly grated Parmesan

DIRECTIONS

- 1** In large pot of boiling salted water, cook spinach for 30 seconds. Drain and place in a bowl of ice water. When cool enough to handle, drain and squeeze out as much excess water as possible.
- 2** In a large skillet over medium heat, melt butter. Add onion and cook until soft, 5 minutes. Add garlic and cook until fragrant, 1 minute more.

- 3** Add milk, heavy cream, and cream cheese to skillet. Simmer until cream cheese is melted. Season with salt, pepper, and a pinch of cayenne.
- 4** Add spinach and Parmesan and stir to combine.

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Makinze is the Associate Food Editor for Delish.com.

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