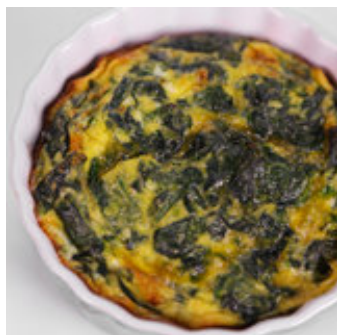




WEEKDAYS 1e|12p|c



## Nigella Lawson's Baked Spinach

skill level

easy

time

1-30min

servings

2

cost

\$

Contributed by: [Nigella Lawson](#)

Parmesan and ricotta coat the spinach leaves for a cheesy side dish.

### ingredients

1 tablespoon Olive Oil  
 1 Garlic clove (peeled)  
 10 cups (packed) Baby Spinach (washed and dried; approximately 12 ounces)  
 2 tablespoons White Wine or Vermouth  
 3 tablespoons grated Parmesan  
 2 tablespoons Ricotta  
 2 Eggs (beaten)  
 freshly ground Pepper and Salt to taste  
 freshly grated Nutmeg  
 Butter for greasing

### kitchenware

- Wok
- Liquid Measuring Cup
- Measuring Cup (set)
- Measuring Spoons

### steps

### ingredients per step

### instructions

1

Butter for greasing

Preheat the oven to 400 degrees F, and butter a small ovenproof dish.

2

1 tablespoon Olive Oil  
 1 Garlic clove (peeled)  
 10 cups (packed) Baby Spinach (washed and dried; approximately 12 ounces)  
 2 tablespoons White Wine or Vermouth

In a wok or wide, heavy pan, warm the olive oil with the garlic clove and cook until the garlic is bronze. Over a low heat stir in the spinach until reduced. Turn up the heat, throw in the wine or vermouth, and toss gently until the spinach has wilted (roughly 30 secs.)

3

3 tablespoons grated Parmesan  
 2 tablespoons Ricotta  
 freshly ground Pepper and Salt to taste  
 freshly grated Nutmeg

Remove from the heat and stir in the parmesan and ricotta and season to taste, adding a good grating of nutmeg.

4

2 Eggs (beaten)

Beat in the eggs, then transfer the eggy spinach to your buttered oven dish. (Remove garlic clove) Bake in the oven for 10 minutes, until set. Let it stand for at least 5 minutes, but no longer than 15 minutes before serving.

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