

Creamed Spinach Gratin



One of my absolute favorites!

Serves 8

2T butter	1/4t nutmeg, freshly grated	1c Parmesan cheese, grated
2T olive oil	1c Fat Free Half & Half	1T kosher salt
4c yellow onions, chopped	1c skim milk	1/2t pepper
1/4c all~purpose flour	3 pounds spinach, frozen	1/2c Gruyere cheese, grated

Preheat oven to 425.

Thaw spinach and squeeze as much liquid out as possible. Place in large bowl and set aside. Heat butter and olive oil together in large skillet. Add onion and sauté until translucent, about 15 minutes. Add flour and nutmeg and cook, stirring, 2 minutes.

Add Half & Half and milk and cook until thickened. Pour sauce over spinach and add half of the Parmesan and half of the Gruyere. Mix well and place in baking dish sprayed with non~stick cooking spray. Season to taste with salt and pepper. Top with remaining cheese and bake 30 minutes or until hot and bubbly.

Prepare Ahead Tip

This can be prepared 48 hours in advance. Keep refrigerated, tightly covered. Allow to sit at room temperature at least 30 minutes before baking.

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