



Fast and Easy Creamed Spinach



Prep	Cook	Ready In
15 m	20 m	35 m

Recipe By: Chef John

"This is a little easier, a little quicker, a little more contemporary, and believe it or not, a little lighter than traditional creamed spinach. Have all your ingredients ready to go ahead of time. It's a classic steak side dish."

Ingredients

2 teaspoons olive oil
 2 (16 ounce) bags fresh spinach
 salt and freshly ground black pepper to taste
 1 pinch cayenne pepper, or to taste
 1 pinch freshly grated nutmeg

1 tablespoon butter
 2 tablespoons minced shallot
 3/4 cup heavy whipping cream
 1 teaspoon freshly grated lemon zest
 2 tablespoons finely shredded Parmigiano-Reggiano cheese (optional)

Directions

- 1 Pour olive oil into a large soup pot, place over high heat, add spinach, and cover. Cook for 1 minute, uncover, and lightly stir until most of the leaves are bright green and wilted, about 2 minutes. Quickly drain spinach in a strainer and transfer to a plate lined with 4 or 5 paper towels. Once cool enough to handle, squeeze as much liquid from the spinach as possible. Transfer spinach to a cutting board and coarsely chop.
- 2 Mix salt, black pepper, cayenne pepper, and nutmeg in a small bowl.
- 3 Place a large skillet over medium heat, melt butter in skillet, and stir shallot in the hot butter until just barely golden and translucent, 3 to 4 minutes. Stir seasoning mixture into shallot mixture and pour in cream. Raise heat to medium-high and reduce cream sauce to about half, about 5 minutes. Stir in lemon zest.
- 4 Reduce heat to low and toss spinach with cream sauce in skillet. Cook and stir until spinach is heated through and coated, about 2 minutes. Stir Parmigiano-Reggiano cheese into spinach until thoroughly combined; serve immediately.

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