



## Get Creamed Spinach

**Yields:** 6 Servings

**Total Time:** 25 Minutes

There are a lot of classic sides for a great steak, and we love 'em all, 'taters, mac n' cheese, you name it. One of the best? Creamed spinach. That creamy, dreamy goodness brings out every flavor in that steak, and it's pretty easy to make a great one, too. This one uses a few cheeses, and the spinach flavor shines through, too. Popeye himself would be jealous of this beauty. Savory, comforting, and a complex flavor profile round out any celebratory meal and is just plain a side worth celebrating itself. Besides, can you think of a better way to get your veggies?

### *Ingredients*

- 2 lbs fresh spinach
- 2 Tbsp butter
- 1/2 medium vidalia onion, coarsely chopped
- 2 cloves garlic, minced
- 3/4 C heavy whipping cream
- 4 oz room temperature cream cheese
- 1 C freshly grated Parmesan cheese
- 1/2 C shredded provolone cheese
- Pinch nutmeg
- Salt & pepper to taste

### *Directions*

- Boil a pot of water, and cook the spinach for 1 minute
- Drain and rinse the spinach, rinse it under cold water
- Chop up that spinach
- Take a medium pot, and melt the butter, sauteing the onion until it starts to brown a little, at least 5 minutes
- Lower the heat to medium or lower, and add in the garlic, cook for another minute or so
- Stir in the heavy cream
- Stir in the parm and provolone and the nutmeg

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- Keep heating and stirring until the cheese melts, breaking it up with your spoon
- Stir in the spinach until it's really mixed in, and if it feels too thick, add in another splash of cream
- Season generously with salt and pepper
- Get creamed