

Creamy Garlic Spinach

This recipe can be used as a side or as a topping. Either way, if you enjoy spinach (I know many don't...) and garlic this recipe highlights them both without being super complex. Its another one pot side, that looks and taste sophisticated with its bright colors and robust flavor!

Ingredients

12 oz Frozen Chopped Spinach or 1 lb of Fresh (cleaned, destemmed, and chopped)

½ cup Heavy Whipping Cream

2 tbsp Butter

3 Cloves of Garlic, minced

1 Shallot, minced

½ cup Grated Parmesan Cheese

½ c Shredded Mozzarella Cheese

Directions

Note: If using frozen spinach, defrost and drain well.

If using fresh, wash, drain, and chop spinach, then blanch spinach for about 45 secs. This will help keep that vibrant green coloring.

In a medium saucepan melt butter over medium-high heat till it's frothy. Add minced shallots and garlic to pan and sauté till fragrant.

Add spinach to pan and sauté for 2 mins (spinach cooks fast, like really fast!).

Lower heat to medium and add heavy whipping cream, constantly stirring. Bring to a simmer.

Once spinach and cream mix is simmering, add in Mozzarella cheese and allow to melt, keep stirring.

Once Mozzarella is completely melted, add in Parmesan Cheese and stir till completely incorporate.

Add salt and pepper to taste.