

BOURSIN CREAMED SPINACH

1 ½ cup onion, diced
6 T flour
3 Cup milk
1 ½ Cup heavy cream
3 pkg (15 oz) Boursin cheese
3 pkg frozen chopped spinach (squeezed)
6 T Parmesan cheese
3 t lemon zest
1 T salt
1 T pepper
1 T cayenne
1 t nutmeg
3 Cup coarse fresh bread crumbs (6 slices firm white bread)
3 T butter, melted
3 T olive oil

Preheat oven to 425 degrees & spray baking dish with Pam

1. Cook spinach & drain
2. Saute onion in large pot until soft, add flour, cook about 1 minute, gradually whisk in milk & heavy cream – simmer for about 1 minute, stir in Boursin cheese gradually until fully incorporated and smooth. Remove from heat.
3. Add spinach, Parmesan cheese, lemon zest, salt, pepper cayenne and nutmeg.
4. Transfer spinach mixture to prepared baking dish.
5. Combine bread crumbs, butter, olive oil, salt & pepper to taste.
6. Top spinach with crumbs, packing them to adhere.
7. Bake (on foil covered baking sheet) until crumbs are golden and sauce is bubbling, about 20 – 25 minutes.

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