

A Sutherland Belle

Creamed Spinach with Boursin Cheese

INGREDIENTS

- 1-pound frozen chopped spinach, thawed and drained
- 3 tablespoons butter
- 1/2 medium onion, chopped
- 3 cloves garlic, minced
- 1 teaspoon kosher salt
- 1 teaspoon fresh cracked pepper
- 1/4 teaspoon cayenne pepper
- 1 1/4 cup heavy whipping cream
- 1 box (5.2 ounces) Boursin cheese, softened (I used shallot & chive blend)
- 1 cup + 2 Tablespoons freshly grated parmesan cheese, divided
- 1 cup Mozzarella cheese, shredded

INSTRUCTIONS

1. Thaw spinach and squeeze out as much excess water as possible.
2. In a pot, sauté the butter and onion over medium heat until it's lightly browned (about 5-7 minutes).
3. Reduce heat and stir in the garlic, followed by salt, pepper, and cayenne. Whisk in heavy cream, cream cheese, and 1 cup of parmesan. The sauce should thicken up as it cooks.
4. Stir in the spinach and let it heat through. If you want more liquid, add in a splash more cream.
5. Top with mozzarella and the remaining parmesan cheese. Broil for 2-3 minutes until cheese topping is slightly brown. Serve immediately.