

# CopyCat Longhorn Steakhouse Creamed Spinach

## Ingredients

2 tablespoon butter  
1/8 cup flour  
1 tablespoon minced garlic  
1.5 cups heavy cream (or so)  
1 cup shaved Parmesan cheese (divided)  
5 cups fresh spinach leaves

## Directions

Melt butter in a skillet over medium heat and stir in flour to make a paste.

Add garlic and cook until fragrant.

Lower heat to medium-low and add in about 1.5 cups of heavy cream. Stir until it starts to thicken.

Add in 1/2 cup Parmesan cheese and stir until combined. Add a little more heavy cream if it's too thick.

Add in spinach leaves and stir until they start to wilt.

Pour into a baking dish and top with additional grated or shaved Parmesan cheese.

Bake at 350 for about 15-20 minutes, or until the cheese is browned.