

CopyCat Ruth's Chris Steak House Parmesan Creamed Spinach

Ingredients

1 lb. baby spinach
1/2 c. unsalted butter
1 large shallot, chopped (or 1/3 c. chopped red onion)
1 bay leaf
1 tsp. salt
1/2 tsp. nutmeg (& extra for sprinkling)
1/4 c. flour
2 c. milk
1 c. freshly grated Parmesan cheese

Directions

Microwave the spinach in a large bowl for 4-5 minutes.

Allow to cool, squeeze out the water, and roughly chop.

In a large saute pan, melt the butter.

Add the chopped shallot, bay leaf, salt, and nutmeg. Saute the shallot over medium heat for about 2 minutes (when the shallot becomes translucent).

Stir in the flour to create a roux, and cook for about 1 minute until the mixture is uniform with no lumps.

Slowly add the milk, while stirring to incorporate the roux.

Cook and stir the milk mixture to a gentle boil and the mixture thickens.

Remove the bay leaf. Turn off the heat, and stir in 3/4 c. Parmesan cheese. (Reserve 1/4 cup Parmesan for the topping.)

Stir in the chopped spinach, and mix together until combined well. Pour the mixture into a large casserole dish, and top with the remaining 1/4 c. Parmesan cheese, and a sprinkle of extra nutmeg (optional). Taste and add salt and pepper if needed.

You can store this in the refrigerator (covered) for up to a day in advance at this point. Otherwise, you can bake immediately.

To heat, bring the casserole to room temperature first, then bake in a 350 degree oven for 20-30 minutes until hot and bubbly. If you plan to bake this immediately (instead of refrigerating overnight), then it will be done after 10-15 minutes in the oven.