

Makeover Spinach Gratin

PREP TIME:
10 mins

COOK TIME:
40 mins

TOTAL TIME:
50 mins

COURSE: Side Dish

CUISINE: American

Creamy spinach with a hint of nutmeg is baked in the oven topped with melted cheese for guiltless decadent Holiday side dish. Yes, spinach gratin just got a makeover!

Ingredients

- 3 tbsp whipped butter (I used Land O Lakes)
- 1 cup finely chopped onion
- 1/4 cup flour (use Gluten free AP flour for GF)
- 1/4 tsp fresh grated nutmeg
- 3 cups 2% milk
- 3 lbs 3 16-oz packages frozen chopped spinach, defrosted
- 3/4 cup freshly grated Parmesan cheese
- 1 tbsp kosher salt
- 1/2 tsp freshly ground black pepper
- 1/2 cup shredded Swiss or Gruyere cheese

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Instructions

1. Preheat the oven to 425°.
2. In a heavy-bottomed saute pan melt the butter over medium heat. Add the onions and sauté until translucent, about 10 - 12 minutes.
3. Add the flour and nutmeg; cook 2 more minutes, stirring occasionally.
4. Add the milk and cook until thickened, about 5 - 7 minutes.
5. Squeeze as much liquid as possible from the spinach and add the spinach to the sauce.
6. Add 1/2 cup of the Parmesan cheese and mix well. Season to taste, with salt and pepper.
7. Transfer the spinach to a large baking dish and sprinkle the remaining 1/4 cup Parmesan and the Swiss cheese on top. Bake for 20 minutes until hot and bubbly. Serve hot.

Notes

Adapted from [Ina Garten](#)

Serving: 1/2 cup, Calories: 111kcal, Carbohydrates: 9.2g, Protein: 7.7g, Fat: 5.5g, Saturated Fat: 2.5g, Cholesterol: 17.5mg, Sodium: 287mg, Fiber: 2g, Sugar: 2.6g

Freestyle Points: **3** Points +: **3**

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YIELD: 13 servings

★★★★★
5 from 4 votes