



steakhouse creamed spinach

Among the mahogany walls and dirty martinis, something great is happening in swanky steakhouses across the nation...carnivores are eating spinach. A simple side dish that seems healthy next to fried hash browns and marbled rib-eyes, the overly creamy restaurant version is still too flaccid and watery for our taste. Using whipped cream cheese, our easy, silky smooth spinach brings home all the taste of the upscale steakhouse without the \$15 side-dish robbery and the velvet banquettes.

SERVES: 6-8

ingredients

- 4 (10oz/283g) packages frozen chopped spinach
- 2 (6oz/170g) containers Kraft Philadelphia Whipped Cream Cheese
- 1/4 cup melted butter
- 1/2 tsp kosher salt
- 1/4 tsp freshly ground black pepper
- 2 tbsp freshly grated Parmesan cheese

directions

1. Preheat oven to 350°F. Coat an 11x7-inch baking dish with non-stick cooking spray.
2. Defrost spinach according to package directions. Drain very well, squeezing spinach to ensure all excess liquid is removed.
3. In a food processor, place cream cheese, melted butter, salt, pepper and spinach together. Process for 10 seconds. Using a rubber spatula scrape down the sides of the bowl and do 3-4 quick pulses to combine.
4. Transfer to prepared baking dish, sprinkle top with Parmesan and bake uncovered for 20 minutes.



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