

Cheesy Baked Spinach

Ingredients

- 4 pounds of fresh baby spinach (trust me it reduces like crazy)
- 1 can of cream of mushroom soup
- 1 stick of butter
- 1 bunch of green onions chopped fine
- 2 cups shredded Monterrey Jack cheese
- ½ tablespoon ground black pepper
- ½ tablespoon ground sea salt
- 1 clove minced garlic
- ½ cup cream

Preparation

- Step 1: In a large pot melt butter and toss in chopped green onions and garlic. Cook at med-low heat until onions are softened.
- Step 2: Pour in cream of mushroom soup and cook until the soup is starting to bubble and smooth
- Step 3: Slowly add in the spinach. Do not just dump the whole lot of spinach in all at once. When you have all the spinach in there, slowly add in 1 ½ cup of the cheese and the ½ cup of cream. Save the last ¼ cup of cheese for later.
- Step 4: When all of the spinach is added and reduced cook uncovered for about 5 minutes stirring constantly.
- Step 5: Pour into a casserole dish and cover with the remaining cheese.
- Step 6: Bake in a preheated 350F oven for about 10 minutes. Then serve while still warm.