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Scalloped Potatoes with Spinach

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Introduction:

A number of years ago, I remember asking my Belgian mother-in-law what her favorite food was and being surprised when she replied "potatoes." For many Europeans, especially ones who lived through lean times, potatoes are synonous with "comfort" and "security." Scalloped potatoes might not qualify as a lean dish depending on how much cheese you add, but they certainly deliver on the comfort front. If you're not serving it with a meat dish - which is my recommendation - your body can afford the luxury of a bit of butter and cream.

Preparation:

1. Preheat oven at 400 degrees.
2. Melt 1 tablespoon of butter in a sauce pan over medium heat and sweat the onion and garlic until translucent.
3. Add cream and thyme and heat until warm. Remove from heat and stir in chopped spinach.
4. Use remaining butter to grease either a pie pan or cast iron skillet.
5. Layer the potatoes on the bottom, slightly overlapping the pieces. Sprinkle with salt, pepper, and parmesan cheese, then add a bit of the warm cream mixture to the top. Repeat the process three more times.
6. Top with about a half a cup of grated parmesan cheese, making sure to cover the top of the potatoes. Cover with skillet lid or aluminum foil.
7. Place in the preheated oven for about 40 minutes or until the sauce is bubbly. Remove lid or foil cook for another 10-15 minutes until the top begins to brown.
8. Remove from the oven and let it sit for about 10 minutes.
9. Dust with paprika, if wished.

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Ingredients:

- 6 yukon gold potatoes, sliced thinly
- 1 1/2 cup heavy cream
- 2 cloves of garlic, minced

- 1 small oinion or leek, chopped
- 1 teaspoon dried thyme
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1 cup grated Parmesan cheese
- 1 cup of chopped spinach
- 2 tablespoons unsalted butter
- 1 tablespoon of paprika (optional)

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