
CREAMED SPINACH

2 (10 oz.) packages frozen chopped spinach

2 tablespoons butter

1 large onion, chopped

2 (14.5 oz) cans diced tomatoes, drained

1/2 cup heavy whipping cream

1/2 cup shredded Parmesan cheese

1/2 teaspoon freshly ground pepper

Thaw spinach completely. Place spinach on a stack of 5 paper towels. Pull sides of paper towels around spinach and squeeze until almost no liquid remains. Set spinach aside.

In a medium saucepan, melt butter over medium-low heat. Add onion and cook until tender. Stir in drained tomatoes and reserved spinach. Cook for 3 minutes, stirring to break-up spinach.

Add heavy cream, stirring constantly. Cook for 2 minutes. Add Parmesan cheese and pepper, cook 2 minutes longer or until all cheese is melted.

Serves 8