

Quick One Pot Creamed Spinach

- 1 c. Heavy Cream
- 5 c. Fresh Spinach
- 1 tsp. Salt
- 1/2 c. Shredded Cheddar Cheese
- 1/2 c. Shredded Parmesan Cheese



1. Heat the cream in a large saucepan on medium high heat. Add the spinach, pinching the ends off.
2. Add salt and stir together, then cover with lid.
3. Stir frequently so the cream does not burn, until the spinach wilts into the cream.
4. Add the cheddar and Parmesan cheese and stir until melted.

Simmer 4-5 minutes until the sauce thickens, then serve immediately.