

## ALMOND MILK CREAMED SPINACH

*(from Food and Wine magazine)*

Four 5-ounce bags baby spinach  
4 tablespoons unsalted butter  
2 shallots, thinly sliced  
3 tablespoons all-purpose flour  
2 cups unsweetened almond milk  
1/2 cup grated Cotija cheese  
Salt  
Freshly ground pepper  
3/4 cup Panko (Japanese bread crumbs)  
2 tablespoons finely chopped Marcona almonds

Preheat the oven to 425°. In a large saucepan, heat 1 inch of water. Add the spinach by the handful; allow each handful to wilt before adding more. When the spinach is wilted, drain it, pressing out as much water as possible. Wipe out the pot.

Melt 2 tablespoons of the butter in the pot. Add the shallots; cook over moderate heat until softened. Stir in the flour and cook for 1 minute. Add the almond milk and simmer until very thick, whisking occasionally, 5 minutes. Stir in the cheese and spinach. Season with salt and pepper. Spoon into a baking dish.

In a small bowl, melt the remaining 2 tablespoons of butter. Stir in the Panko and almonds and sprinkle over the creamed spinach. Bake for 15 minutes, until golden.