

Copy-Cat Boston Market-style Creamed Spinach

1/3 Cup “Cream Of” Dry Soup Mix (See Recipe to make ahead!)

½ Cup water

3 Tbsp butter

1 small to medium onion, diced

10 to 16 oz Fresh Spinach

1/2-3/4 Cups Sour Cream

In a small bowl, mix together the Dry soup mix and the water. Set aside. Place butter in large saucepan with diced onions. Turn heat to medium-low and cook onions til clear. Add fresh spinach (10 – 16 ounces) and just a splash of water. Turn burner to Low, place lid on saucepan and allow the spinach to steam until soft. (I prefer to chop the spinach into smaller pieces before adding to pot.) Stir spinach occasionally if needed to prevent scorching. About 5-10 minutes later, stir in the soup mix and water mixture. Bring to a gentle boil on medium to medium high. Allow to thicken, then turn down to simmer. Add sour cream, stir until combined, and serve immediately.

NOTES: This recipe tastes wonderful on chicken as a spinach sauce, or served with bread to dip in it! Also great with some herbed chicken breast sliced and served over rice or pasta. Jim and I love to just eat it like we used to when we ate at Boston Market years ago!

Enjoy!