

# Creamy Fontina & Spinach Baked Eggs

*with Fingerling Potatoes & Garlic Bread*

When it comes to eggs, baking is an easy way to achieve incredible texture. In this recipe, we're baking our eggs casserole-style with spinach, fingerling potatoes and a rich cheese sauce of Fontina and Parmesan. Once you dig in through the crispy surface, you'll find a wealth of creamy, silky goodness—and plenty of comforting flavor. Served with a side of oven-toasted garlic bread, these baked eggs make for a satisfying dinner (or even holiday breakfast).

## Ingredients

- 4 Farm Eggs
- 5 Ounces Fontina Cheese
- $\frac{3}{4}$  Cup Milk
- 1 Small Baguette
- 4 Cloves Garlic
- 1 Pound Spinach
- 1 Yellow Onion
- $\frac{3}{4}$  Pound Fingerling Potatoes
- 1 Bunch Thyme

## Knick Knacks

- 3 Tablespoons All-Purpose Flour
- $\frac{1}{2}$  Cup Grated Parmesan Cheese

Makes 4 Servings

About 540 Calories Per Serving

Prep Time: 10 min | Cook Time: 35 to 45 min



For cooking tips & tablet view, visit [blueapron.com/recipes/fp204](https://blueapron.com/recipes/fp204)

Recipe #204



1



## Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Slice the potatoes into ¼-inch-thick rounds. Peel, halve and thinly slice the onion. Peel the garlic; mince 3 of the cloves, leaving the remaining clove whole. Pick the thyme leaves off the stems; discard the stems and roughly chop the leaves. Grate the Fontina cheese. Cut the baguette crosswise on an angle into ¾-inch-thick slices.

2



## Cook & drain the spinach:

In a large, high-sided pan, heat 1 tablespoon of olive oil on medium-high until hot. Working in batches if necessary, add the **spinach**; season with salt and pepper. Cook, stirring frequently, 2 to 4 minutes, or until wilted. Transfer to a strainer; hold or rest the strainer over a bowl. Using a spoon, press down on the cooked spinach to release as much liquid as possible; discard the liquid. Transfer to a cutting board and finely chop. Wipe out the pan.

3



## Start the filling:

In the pan used to cook the spinach, heat 1 tablespoon of olive oil on medium-high until hot. Add the **potatoes**; season with salt and pepper. Cook, stirring occasionally, 5 to 7 minutes, or until lightly browned. Add the **onion**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened. Add the **minced garlic** and **thyme**; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until fragrant. Add **1 tablespoon of olive oil** and the **flour**. Cook, stirring frequently, 1 to 2 minutes, or until the flour is golden brown.

4



## Finish the filling:

Add the **milk** and **1 cup of water** to the pan of vegetables; season with salt and pepper. Simmer, stirring occasionally and scraping up any browned bits from the bottom of the pan, 2 to 4 minutes, or until thoroughly combined and the liquid has thickened slightly. Add the **Fontina cheese**, **Parmesan cheese** and **chopped spinach**; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until thoroughly combined and the cheese has melted. Remove from heat and season with salt and pepper to taste.

5



## Add the eggs & bake the casserole:

Transfer the **finished filling** to a baking dish. Crack **1 egg** into a small bowl; season with salt and pepper. Using a spoon or spatula, create a well in 1 corner of the filling, leaving a 1-inch border around the edge. Carefully pour the seasoned egg into the well. Repeat with the **remaining eggs**. Bake 14 to 16 minutes, or until the egg whites are set and the yolks are cooked to your desired degree of doneness. Remove from the oven and let stand for 2 minutes.

6



## Make the garlic bread & serve your dish:

While the casserole bakes, place the **baguette** on a sheet pan. Drizzle with olive oil; season with salt and pepper. Toss to coat. Arrange in a single, even layer. Toast in the oven 7 to 9 minutes, or until golden brown. Remove from the oven and let cool slightly. When cool enough to handle, carefully rub the cut sides of the toasted baguette with the **whole garlic clove**; discard the clove. Transfer to a serving dish. Serve with the **baked casserole**. Enjoy!