

Creamy Spinach & Potato Baked Eggs

with Garlic Toasts

PREP TIME: 15 minutes

COOK TIME: 35-45 minutes

SERVINGS: 4

Eggs are an incredibly versatile ingredient. Tonight, we're nestling them in a rich, creamy filling and baking them, resulting in a texture similar to that of poached eggs. Our filling showcases spinach along with fingerling potatoes, which hold their shape as they bake, providing just the right amount of bite to contrast with melty fontina. To serve with our baked eggs, we're also making garlic toasts—simply by rubbing a clove of raw garlic onto toasted baguette slices.



BLUE APRON WINE PAIRING:

Clayhouse Wines Chardonnay, 2015

Order wine and view other perfect pairings at blueapron.com.



Ingredients



4
CAGE-FREE FARM
EGGS



1 bunch
THYME



5 oz
FONTINA CHEESE



¾ cup
MILK



1
SMALL BAGUETTE



4 cloves
GARLIC



1 lb
SPINACH



1
YELLOW ONION



¾ lb
FINGERLING
POTATOES

KNICK KNACKS:



3 Tbsp
ALL-PURPOSE
FLOUR



½ cup
GRATED
PARMESAN
CHEESE



Download our iOS app or log in to blueapron.com for how-to videos and supplier stories.



1 Prepare the ingredients:

- ☐ Preheat the oven to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Cut the baguette on an angle into 8 equal slices.
- ☐ Cut the potatoes into 1/4-inch-thick rounds.
- ☐ Peel and thinly slice the onion.
- ☐ Peel the garlic. Leave 1 clove whole; finely chop the remaining cloves.
- ☐ Pick the thyme leaves off the stems; discard the stems and roughly chop the leaves.
- ☐ Grate the fontina cheese (discarding any rind).

2 Cook & drain the spinach:

- ☐ In a large, high-sided pan (or pot), heat 1 tablespoon of olive oil on medium-high until hot. Working in batches, add the **spinach**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes per batch, 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 the drained spinach to a cutting board; finely chop. Wipe out the pan.

3 Start the filling:

- ☐ In the same pan, heat 1 tablespoon of olive oil on medium-high until hot. Add the **potatoes**; season with salt and pepper. Cook, stirring occasionally, 5 to 6 minutes, or until lightly browned. Add the **onion**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened. Add the **chopped garlic** and **thyme**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until fragrant. Add the **flour** and **1 tablespoon of olive oil**. Cook, stirring frequently, 1 to 2 minutes, or until the flour is lightly browned.

4 Finish the filling:

- ☐ Add the **milk** and **1 cup of water** to the pan; season with salt and pepper. Cook on medium-high, stirring occasionally and scraping up any browned bits from the bottom of the pan, 2 to 3 minutes, or until thoroughly combined and the liquid is slightly thickened. Add the **fontina cheese** and **chopped spinach**; season with salt and pepper. Cook, stirring frequently, 1 to 2 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. Using a spoon, create 4 wells in the filling, leaving a 1-inch border around the edge. Crack **1 egg** into a small bowl; carefully pour into a well. Repeat with the remaining eggs. Season with salt and pepper.
- ☐ 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 evenly top with the **parmesan cheese**. Let stand for at least 2 minutes before serving.

6 Make the garlic toasts & serve your dish:

- ☐ While the casserole bakes, place the **baguette slices** 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 6 to 7 minutes, or until lightly browned. Remove from the oven. When cool enough to handle, carefully rub 1 side of each toast with the **whole garlic clove**; discard the clove. Transfer to a serving dish. Serve with the **baked casserole**. Enjoy!

