# Potato and Spinach Layer Bake

4 generous portions of layered potatoes and spinach · Active 25 min · Total 2 hr

Skills: Easy

## Ingredients

• 2 lb potatoes (900 g), peeled and sliced 1/8 inch/3 mm thick

• 10 oz frozen chopped spinach (300 g), thawed and squeezed well

• 2 tablespoons butter (28 g)

• 1 small onion (100 g), finely diced

• 2 1/2 tablespoons all-purpose flour (20 g)

• 2 1/2 cups milk (600 ml)

• 3/4 teaspoon fine salt (4.5 g)

• 1/4 teaspoon black pepper (0.5 g)

• 3/4 cup grated cheddar (80 g)

## Set out

8 by 11-inch/20 by 28 cm baking dish, about 2 quarts/2 liters, Medium saucepan, Knife and board, Sieve or clean cloth, Foil or oven-safe cover, Food thermometer

## Allergens

Milk, Wheat. Check labels and substitutions.

## Timing

The total assumes the frozen spinach is already safely thawed. Allow extra time for thawing according to its packet; potato tenderness controls the final baking time.

## Make it

**1.** Heat oven to 375°F/190°C. Thaw spinach safely and squeeze out excess water. Slice the potatoes evenly; if held briefly in water, drain them well before layering.

**2.** Melt butter in the saucepan over medium-low heat. Cook onion for 5–6 minutes. Stir in flour for 1 minute. Gradually stir in milk, salt and pepper and simmer for 4 minutes, until lightly thickened.

**3.** Spread a spoonful of sauce in the baking dish. Layer half the potatoes, half the spinach and half the remaining sauce. Repeat with the remaining potatoes, spinach and sauce. Cover tightly with foil or a lid.

**4.** Bake for 55–65 minutes, until a knife passes almost easily through the center. Remove the cover, scatter cheddar over the surface and bake for 15–20 minutes more, until the potatoes are completely tender, the top is golden and the center reaches 165°F/74°C.

**5.** Rest for 10 minutes before dividing into four portions. If the potatoes still feel firm, re-cover and bake longer rather than serving by the clock alone.

## Make the oven time useful

While the covered dish bakes, prepare another planned oven item if the temperatures fit. Keep raw meat separate from ready-to-eat food and avoid crowding the oven so tightly that the potato dish cooks unevenly.

## A useful detail

The spinach weight is its frozen weight before squeezing. An especially deep dish or thicker potato slices take longer; the stated total assumes a shallow dish and 3 mm slices.

## Keep it well

Cool in shallow portions within 2 hours, or 1 hour above 90°F/32°C. Cover and refrigerate at 40°F/4°C or below for up to 3 days. Reheat covered to 165°F/74°C in the center. Freeze cooled portions for up to 1 month; thaw in the refrigerator before reheating.