

Spinach & Gruyère Potato Casserole

BY THE GOOD HOUSEKEEPING TEST KITCHEN

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YIELDS: **6**

PREP TIME: **0** hours **35** mins

TOTAL TIME: **1** hour **15** mins

Ingredients

1 1/4 lb. red potatoes, cut into 1-in. chunks

2 tbsp. olive oil

4 lg. eggs

1/4 c. half-and-half

2 c. shredded Gruyère cheese

1/4 c. chopped fresh basil, plus more for garnish

1/4 c. chopped fresh parsley, plus more for garnish

3 cloves garlic, finely chopped

3 c. packed fresh spinach, sliced

2 med. bulbs fennel, cored and thinly sliced

Directions

- 1 Preheat oven to 450 degrees F. Toss potatoes with oil and 1/4 teaspoon each salt and pepper; arrange in single layer on rimmed baking sheet. Bake 20 to 25 minutes or until golden brown and tender. Reduce oven temperature to 375 degrees F.
- 2 Meanwhile, whisk together eggs, half-and-half and 1/2 teaspoon salt; stir in Gruyère, basil, parsley and garlic. In large bowl, toss potatoes, spinach and

fennel with egg mixture until well combined. Transfer to 2-quart baking dish; cover with foil.

- 3 Bake 30 to 35 minutes or until custard has set. Uncover; bake another 5 minutes. Garnish with additional basil and parsley, if desired.

Nutrition Information (per serving): About 305 calories, 16 g protein, 23 g carbs, 18 g fat (7 g saturated fat), 5 g fiber, 600 mg sodium.