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# Pimiento Cheese Creamed Spinach

*The Essential Southern Living Cookbook*

Servings: 8

Preparation Time: 30 minutes

Start to Finish Time: 1 hour 20 minutes

**2 packages (10 ounce ea) frozen chopped spinach, thawed**  
**2 tablespoons unsalted butter**  
**1/2 medium yellow onion, finely chopped**  
**3 cloves garlic, minced**  
**4 ounces cream cheese, cut into small pieces and softened**  
**1 cup milk**  
**1 container (8 ounce) sour cream**  
**1/4 cup mayonnaise**  
**1 tablespoon Dijon mustard**  
**1 large egg, lightly beaten**  
**1 jar (4 ounce) diced pimiento, drained and rinsed**  
**8 ounces (2 cups) shredded sharp cheddar cheese, divided**  
**1 1/2 teaspoons Kosher salt**  
**1/2 teaspoon freshly ground black pepper**  
**1/2 cup panko (Japanese breadcrumbs)**  
**2 tablespoons unsalted butter, melted**

Preheat the oven to 350 degrees. Drain the spinach well, pressing between paper towels.

In a large Dutch oven over medium heat, melt two tablespoons of butter. Add the onion. Cook until tender, about 5 minutes. Add the garlic. Cook for 1 minute. Remove from the heat.

Stir the cream cheese into the onion mixture until melted and well blended. Stir in the spinach, milk, sour cream, mayonnaise and mustard.

In a bowl, stir together the egg, pimiento and 1-1/2 cups of cheese. Stir the egg mixture into the spinach mixture. Spoon the mixture into a two-quart baking dish coated with cooking spray. Sprinkle with salt and pepper.

In a bowl, toss together the panko, two tablespoons of melted butter and the remaining 1/2 cup of cheddar cheese. Sprinkle over the spinach mixture.

Bake in the oven until bubbly and golden, about 50 minutes.

## Side Dishes

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*Per Serving (excluding unknown items): 729 Calories; 62g Fat (75.3% calories from fat); 36g Protein; 10g Carbohydrate; 4g Dietary Fiber; 196mg Cholesterol; 1285mg Sodium. Exchanges: 0 Grain(Starch); 4 Lean Meat; 1 Vegetable; 0 Non-Fat Milk; 9 Fat; 0 Other Carbohydrates.*