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Spinach-Gruyere Noodle Casserole

By Susie Iventosch



Spinach-Gruyere noodle casserole Photo Susie Iventosch

(Makes about a 9x9-inch casserole)

INGREDIENTS

6 ounces of uncooked medium-wide egg noodles, cooked and drained

2 Tbsp. olive oil

8 ounces grated Swiss cheese-divided

4 ounces grated Gruyere-divided

1 lb. fresh spinach

2 Tbsp. butter

1 shallot, finely diced

1 stalk celery, include a few of the leaves, finely sliced

1/2 tsp. white pepper

1/2 tsp. sea salt

2-3 Tbsp. all-purpose flour

1/4 cup white wine

3/4 cup milk or cream

1/4 cup dry vermouth

DIRECTIONS

Cook the noodles to al dente and drain. Toss with olive oil to prevent from sticking together. Set aside.

In a large sauté pan, heat 1 Tbsp. olive oil and add half of the fresh spinach. Cook until wilted and reduced in volume. Add remaining spinach and cook until wilted. Continue to cook just until all liquid is absorbed. Set aside.

Meanwhile, melt butter in a sauce pan. Add shallots, celery, salt and pepper and sauté until onions are translucent. Add 2-3 Tbsp. flour and continue cooking over medium heat, whisking all the while, until flour just starts to turn slightly brown. Using a wire whisk, add white wine and stir until smooth like a paste. Slowly stir in milk or cream and continue to whisk until integrated and smooth over medium heat. Cook until fairly thickened. Remove from heat.

In bowl, combine cream sauce, vermouth, spinach, and half of the cheese together and then toss well with noodles. Spread out into a 9x9 inch greased baking dish. Sprinkle remaining cheese on top.

Bake at 350 degrees until done and beginning to brown on top and around the edges.

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