



Salmon Casserole with Spinach

Ingredients:

- 1 lb salmon, cut into 4 fillets
- 2 Tbsp lemon juice
- 1 lb frozen spinach, thawed and well drained
- 1 onion, diced
- 1 Tbsp butter
- 2 garlic cloves, minced
- 1 Tbsp flour
- 1 cup cream
- 1 cup milk
- 2 eggs
- 1½ lbs potatoes, cooked and thickly sliced
- ½ lb Emmental, grated
- salt, pepper, nutmeg

Instructions:

1. Preheat oven to 400° F. Grease casserole dish.
2. Cut salmon into bite-size pieces and sprinkle with lemon juice, salt, and pepper.
3. In frying pan, sauté onion in butter until translucent. Add garlic. Stir in flour and cook briefly.
4. Mix 1 cup cream and ¾ cup milk. Add to frying pan and whisk until smooth.
5. Add half the cheese to the sauce. Season with salt, pepper, and generous amount of nutmeg. Remove from heat.
6. Whisk eggs with remaining ¼ cup milk and stir into sauce.
7. Put potatoes in casserole. Spoon a bit of sauce over potatoes. Cover with spinach. Evenly spread salmon pieces over top.
8. Spoon remaining sauce over top. Sprinkle with remaining cheese.
9. Bake, uncovered about 35 minutes. Cheese and sauce should be bubbly and salmon should flake when cut.
10. Serves 4

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Hints:

- Use Gouda or Swiss cheese.
- If you make this ahead of time, put it in the fridge until it's time to bake. You will need to increase the baking time by about 10 minutes.
- Use a casserole dish that is large and shallow rather than narrow and deep. It will allow the potatoes and spinach to heat up quicker.