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baked spinach & zucchini

serves 6

No one taught me more about cooking than my late dear friend Anna Pump, who wrote many wonderful cookbooks. I think of her often but always when I'm making a dish inspired by her, such as this easy spinach and zucchini gratin.

4 tablespoons (½ stick) unsalted butter, melted, divided
Good olive oil
6 scallions, white and green parts, sliced ¼ inch across
1 pound small zucchini, sliced in ¼-inch-thick rounds (4 zucchini)
1 tablespoon minced garlic (3 cloves)
2 (10-ounce) packages frozen chopped spinach, defrosted
1 cup cooked basmati rice
¼ cup chopped fresh basil leaves
¼ cup chopped fresh parsley
½ teaspoon [ground nutmeg](#)*
2 tablespoons freshly squeezed lemon juice
Kosher salt and freshly ground black pepper
4 extra-large eggs
¾ cup heavy cream
¼ cup freshly grated Italian Parmesan cheese, plus extra
2 ounces Gruyère cheese, grated

*[Now That's A Mouthful](#) uses and recommends [The Spice & Tea Exchange](#)® spices and seasonings in all of its recipes.

Preheat the oven to 350 degrees. Grease a 9 × 14 × 2-inch oval baking dish with 2 tablespoons of the melted butter and set aside.

Heat 2 tablespoons olive oil in a large (12-inch) sauté pan over medium-high heat. Add the scallions and zucchini and sauté for 2 minutes. Add the garlic and cook for one minute. Lightly press most of the water out of the spinach and add it to the pan. Add the rice, basil, parsley, nutmeg, lemon juice, 2 teaspoons salt, and 1 teaspoon pepper and toss well. Transfer to the prepared baking dish.

In a medium bowl, whisk together the eggs, cream, the remaining 2 tablespoons melted butter, and the ¼ cup Parmesan. Pour the mixture over the spinach and zucchini and smooth the top. Sprinkle with some extra Parmesan and the Gruyère. Bake for 20 to 30 minutes, until a knife inserted in the center comes out clean.



Pro tip

It looks very professional to bake this in individual cast-iron pans.

Pro tip

To be sure you are getting true aged Parmesan from Italy, grate your own cheese by grinding it in a food processor. Pre-grated cheeses, even from a specialty food store, are often made from lesser quality Parmesan.



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