



## **Scalloped Potatoes with Leeks, Spinach, Artichoke Hearts and Fontina Cheese**

### **Ingredients:**

- 2 lbs. potatoes (mixture of all-purple and yellow potatoes). Peeled and sliced into 1/8 inch thick slices using your food processor
- 2 large leeks chopped into 1/2 inch rounds
- 2 T. butter
- 1/2 t. salt
- 1 bunch of washed spinach leaves (about 1 pound)
- 1 c. low sodium chicken broth
- 1 c. heavy cream
- 4 oz. jar drained chopped artichoke hearts
- 2 bay leaves
- 1 1/2 c. grated Fontina cheese (you can also use sharp white cheddar).

### **Method:**

Preheat oven to 425 degrees. Melt butter in a Dutch oven over medium-high heat. Add the chopped leeks and salt; cook for 2 minutes. Add spinach and cook for another 2 minutes. Add the potatoes, low sodium chicken broth, heavy cream, artichoke hearts and bay leaves and bring to a simmer. Cover and reduce heat, simmer until potatoes are just tender, about 10 minutes. Discard the bay leaves. Transfer half of the potatoes to a greased 8 X 8 glass baking dish and sprinkle with 1 cup of the grated Fontina cheese. Add the other half of the potatoes to the baking dish and top with the remaining 1/2 cup of the Fontina cheese. Pour 1-1 1/2 cups of the remaining liquid over the potatoes. Bake until top is golden, about 15-20 minutes. Let potatoes cool 10 minutes before serving.

**From Helsing Junction Farm /Anna Salafsky and Susan Ujcic**