

# Our State eats

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## Fresh Creamed Spinach

*Yield: 4 servings.*

- 2** tablespoons unsalted butter
- 1** medium yellow onion, chopped
- 3** pounds fresh baby spinach, stems removed if preferred
- 1** teaspoon garlic powder
- ½** cup heavy whipping cream
- 4** ounces cream cheese, softened
- ¼** cup vegetable stock
- ½** cup freshly grated parmesan cheese
- ¼** teaspoon ground nutmeg
- Salt and pepper, to taste**

In a large stock pot over medium heat, add butter and onion; cook until onion becomes translucent, about 5 to 7 minutes.

Reduce heat to medium-low and add fresh spinach. Cover with lid and cook for 5 minutes. Stir in garlic powder, heavy cream, cream cheese, vegetable stock, parmesan, and nutmeg. Cook for 3 to 5 minutes, stirring occasionally.

Add salt and pepper to taste.



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