

## POTATO, SPINACH, & FETA BAKE

*Comforting, full of vitamins, and just damn delish. Much lighter than a potato gratin.  
Everyone always wants more of this. Make 'em beg for it.*

### *Feeds 2 to 4*

3 large Yukon gold potatoes, scrubbed and thinly sliced  
Salt and freshly ground black pepper  
1 teaspoon smoked paprika  
4 tablespoons extra-virgin olive oil  
2 cloves garlic, minced  
1 pound fresh spinach, washed and chopped  
6 ounces feta cheese  
2 large orange or red bell peppers, minced  
Small handful of bread crumbs

Preheat the oven to 350°F.

Put the potatoes in a large bowl and season well with salt and pepper, paprika, and 2 tablespoons of the olive oil. Heat 1/2 tablespoon of the oil in a skillet. Add the garlic and cook for 30 seconds, then add the spinach, and cook until barely wilted. Empty the spinach into a strainer and force the water out with the back of a large spoon.

Oil a glass casserole dish. Make a layer of one-third of the potatoes slightly overlapping each other. Dot the spinach over the potatoes, then sprinkle the feta over the spinach. Add another layer of potatoes. Spread the bell peppers over the top, then cover with the last layer of potatoes, neatly overlapping them. Top with the bread crumbs, sprinkle with more paprika, and drizzle with the remaining 1 1/2 tablespoons olive oil. Bake for 30 to 40 minutes, until bubbly and brown.

*Note:*

*This is even better  
if you roast the bell  
peppers first.*

