

Golden Chicken and Spinach Potato Gratin

A creamy chicken and spinach potato gratin with thin potato layers, garlic cream sauce, tender cooked chicken, and a golden cheddar topping.



PREP

20 minutes

COOK

1 hour 10 minutes

TOTAL

1 hour 40 minutes

SERVES

6 servings

INGREDIENTS

- 4 cups potatoes, sliced evenly about 1/8 inch thick
- 2 cups fully cooked chicken, shredded or diced
- 2 cups fresh spinach, chopped
- 1 cup shredded cheddar cheese, divided
- 1 cup heavy cream
- 1 cup low-sodium chicken broth
- 2 cloves garlic, minced
- 1 tablespoon all-purpose flour, to lightly thicken the sauce
- 1/2 to 1 teaspoon salt, to taste
- 1/2 teaspoon black pepper
- 1/2 teaspoon paprika
- 1 tablespoon olive oil
- 1 tablespoon butter, for greasing the dish

DIRECTIONS

1. Prepare the dish and potatoes: Preheat the oven to 375 degrees F. Grease a 9-by-13-inch baking dish with the butter. Scrub or peel the potatoes and slice about 1/8 inch thick. Measure 4 cups of slices; the number of potatoes needed depends on their size.
2. Make the garlic and spinach sauce: Heat the olive oil in a skillet over medium heat. Add the garlic and stir for about 30 seconds, just until fragrant. Add the chopped spinach and cook for 1 to 2 minutes, until wilted and any visible liquid has mostly evaporated. Sprinkle over the flour and stir for 1 minute. Gradually stir in the broth, followed by the cream, until the sauce is smooth. Add the pepper, paprika, and 1/2 teaspoon salt or less if the chicken is well seasoned. Simmer gently for 2 to 3 minutes, stirring, until lightly thickened. Taste and add more salt only if needed.
3. Build the layers: Arrange half the potato slices in overlapping layers in the buttered baking dish. Scatter over half the cooked chicken and about 1/3 cup cheddar. Spoon over half the spinach cream sauce, spreading it evenly. Repeat with the remaining potatoes, chicken, and sauce. Reserve the remaining 2/3 cup cheddar for the final baking stage. Gently press the top potatoes into the sauce.
4. Bake covered until nearly tender: Cover tightly with foil and bake for 45 minutes. Carefully lift a corner of the foil and test the center with a thin knife. If the potatoes still feel firm or crunchy, cover again and bake in 10- to 15-minute intervals until nearly tender.
5. Add the golden cheese topping: Remove the foil and scatter over the reserved cheddar. Bake uncovered for

15 to 20 minutes, until the sauce bubbles, the cheese is golden, and the potatoes are completely tender. Check that the center reaches 165 degrees F. Tent loosely with foil if the top browns before the potatoes finish cooking.

6. Rest and serve: For extra color, an optional 1- to 2-minute broil may be used only in broiler-safe bakeware, following its manufacturer instructions and watching continuously. Skip broiling if the cheese is already nicely browned. Let stand for 10 minutes before serving so the sauce can settle.

SWAPS & NOTES

Timing is approximate and includes about 5 to 10 minutes making the sauce, 60 to 65 minutes baking, and a 10-minute rest. Firm potato slices or a cold casserole can need longer.

The tablespoon of flour is an addition to the original cream-and-broth version, helping the sauce bind lightly. Wilted spinach also prevents excess water from collecting in the dish.

Use fully cooked chicken, not raw chicken. Short shreds or small dice distribute more evenly between the potato layers.

Measure the potato slices rather than relying on a count of medium potatoes. Keep them about 1/8 inch thick for even cooking.

TIPS FOR SUCCESS

Keep the foil tight during the first bake to help the potatoes steam until tender.

Add most of the cheese after uncovering so it can brown without burning.

Check the center potato layers with a thin knife; bubbling sauce alone is not a doneness test.

Rest the gratin before serving for a creamier, less runny spoonful.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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