

Herbed Spinach Torte in a Potato Crust

3 large russet potatoes, peeled
5 tablespoons olive oil
8 ounces fresh cremini mushrooms, sliced
½ cup chopped red onion (1 medium)
1 Tablespoon snipped fresh dill
10 ounces fresh spinach, chopped
1 9-ounce package frozen artichoke hearts,
thawed, drained, and chopped
½ teaspoon salt
¼ teaspoon ground black pepper
5 eggs, lightly beaten
¾ cup ricotta cheese
6 ounces light garlic & herb individually
foil-wrapped cheese like Laughing Cow brand
1 teaspoon finely shredded lemon peel
Nonstick cooking spray
Halved grape tomatoes (optional)



Cut the potatoes crosswise into 1/8-inch-thick slices. In a large nonstick skillet heat 1 tablespoon of the oil over medium-high heat. Add one-fourth of the potato slices; cook for 4 to 5 minutes or until potatoes are tender, turning once halfway through cooking time. Transfer potatoes to paper towels to drain; set aside. Repeat cooking in batches, using another 3 tablespoons of the oil and the remaining potatoes.

For filling, in a large skillet heat the remaining 1 tablespoon oil over medium-high heat. Add mushrooms and onion; cook and stir for 6 to 8 minutes or until tender. Stir in dill. Add spinach, artichokes, salt, and pepper; cook and stir over medium heat for 3-4 minutes or until spinach wilts. Using a fine-mesh strainer, drain spinach mixture, pressing down with the back of a wooden spoon to release any liquid. In a large bowl combine eggs, ricotta cheese, spreadable cheese, and lemon peel. Stir in spinach mixture. Set aside.

Preheat oven to 375 F. Generously coat a 9-inch Springform with cooking spray. Place in a foil-lined 15x10x1-inch baking pan. Cover the bottom of the Springform with potato rounds, overlapping and making sure that there are no empty spaces. Arrange some of the potato rounds around the sides of the pan. Pour spinach filling into the pan.

Bake about 1 hour or until filling is set. Remove from oven and let stand on wire rack for 15 minutes. Working quickly, gently run a knife between the pan and the potatoes. Release the sides of the pan and carefully lift off. Cut into wedges and garnish with halved tomatoes.