

Spinach Balls – also great with kale!

2- boxes frozen chopped frozen spinach or replace with chopped kale
2 eggs
1/2 cup olive/butter or other oil
2 cups stuffing mix (any brand) (I replace one cup with 2 slices of toasted Ezekiel bread)
1/2 cup finely chopped onions,
1 cup finely chopped baby Portabella mushrooms (optional)
2 cloves of garlic, minced
1/2 cup shredded parmesan cheese
Black pepper and salt to taste

Preheat oven to 350 degrees.

Cook greens, drain well. Add all other ingredients and mix together well. If they seem too moist add more stuffing mix. Form balls medium in size and place in greased casserole dish. Don't let them touch each other in pan or they will stick together.

Bake 350 degrees for 35-45 minutes until brown. Let cool for let them set.

Good anytime of the day or night. Can be frozen before baked for quick easy appetizers