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Spinach Balls

Ingredients

2 (10 oz.) packages frozen spinach, thawed & well-drained
2 small onions, very finely chopped (I use a food processor)
2 1/4 c. stuffing with herbs (I use Pepperidge Farm)
6 eggs, beaten
1/2 c. butter, melted
1/2 c. Parmesan cheese
2 tsp. garlic salt
1 tsp. black pepper

Directions

1. Mix all ingredients until well combined. Form into about 1" balls; place on a baking sheet sprayed with cooking spray.
2. Bake at 350 for 20 minutes. Makes approximately 60 balls.

NOTES:

Spinach balls may be frozen, either baked or unbaked. (I always freeze mine pre-baked.)

For pre-baked balls: Remove from freezer about 30 minutes prior to reheating. Reheat in a 350 degree oven for about 10 minutes.

For unbaked balls: Remove from freezer 30 minutes before cooking. Bake as directed (350 for 20 minutes).

Enjoy!

Source: The Kitchen is My Playground

www.thekitchenismyplayground.com

Read more at <http://www.thekitchenismyplayground.com/2011/07/spinach-balls.html#s7wpKA1A8E8ZmGHx.99>