STOVE TOP SPINACH BALLS

Ingredients
1 pkg (6oz) Stove Top Stuffing Mix for Chicken
1 2/3 cup hot water
¼ cup butter or margarine, cut up
2 pkg (10oz each) frozen chopped spinach, thawed, well drained, and squeezed dry
1 cup chopped fresh mushrooms
1 small onion, finely chopped
1 cup Parmesan Grated Cheese
4 eggs

Directions
Heat oven to 400 degrees F
Mix stuffing mix, hot water and butter in large bowl until blended.
Add remaining ingredients; mix lightly. Shape into 60 (1-inch) balls.
Place in single layer on 2 rimmed baking sheets sprayed with cooking spray.
Bake 15 to 20 min. or until heated through and lighted browned.

NOTE: Prepare in advance, completely cool and place in freezer safe bags. Freezer life 3-4 months.