

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 lightly browned.

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