

SPINACH BALLS

INGREDIENTS

- 2-10 oz. packages frozen spinach
 - 1 package chicken-flavored stuffing mix
 - 1 cup grated Parmesan cheese
 - 6 eggs, lightly beaten
 - $\frac{3}{4}$ cup butter, melted
 - Salt and pepper to taste
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PREPARATION

Do-Ahead: Cook spinach according to instructions, drain in a sieve, pressing spinach against the sieve to get as much moisture as possible out. In a bowl, combine the spinach, stuffing mix, cheese, eggs, butter, salt and pepper. Mix thoroughly and roll into balls $\frac{3}{4}$ " to 1" round. Place on cookie sheet and freeze.

Event Day: To serve, place frozen spinach balls on cookie sheet and bake 10-15 minutes at 350°F or until lightly browned. If baking fresh or thawed, bake for 7-10 minutes. Serve hot.

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