



Spinach Balls

The perfect little quarantine appetizer.

- 1 10-oz. package frozen chopped spinach (cooked, cooled, and squeezed dry)
- 1 cup seasoned breadcrumbs
- ½ cup Parmesan cheese (grated or powdered)
- 3 eggs, beaten
- 6 tbsp. butter, softened
- Salt and pepper to taste

Mix all ingredients together until well combined.

Roll the mixture into small balls about the size of a walnut.

Freeze on a cookie sheet until firm.

When you're ready to serve them, place frozen spinach balls on an ungreased cookie sheet and bake at 350 degrees for about 10-15 minutes or lightly browned.

This recipe makes about 18-24 spinach balls, but the recipe is easily doubled. And they freeze really well! Once the spinach balls are frozen solid, you can store them in a zip top bag in the freezer and bake them off whenever you like.

