Baked Spinach Alfredo

Publix Aprons - Simple Meals

Servings: 8

2 packages (10 ounce ea) frozen chopped spinach, thawed 3 slices garlic Texas toast, cubed 1 jar (15 ounce) Bertoli garlic alfredo sauce

1/2 cup fresh red onions, diced 1/4 cup + 2 tablespoons gratedParmesan cheese, divided

1/8 teaspoon ground nutmeg

Preparation Time: 10 minutes

Preheat the oven to 400 degrees.

Place the spinach in a colander under cool running water to thaw. Break into the smallest pieces possible. Cut the bread into small cubes.

Squeeze the liquid from the spinach. Place in a medium bowl. Stir in the Alfredo sauce, onions, 1/4 cup of Parmesan and nutmeg.

Transfer the mixture to a two-quart baking dish. Top with the remaining two tablespoons of cheese and the bread cubes.

Bake for 25 to 30 minutes or until bubbly and the center is hot.

Serve.

Start to Finish Time: 40 minutes

Per Serving (excluding unknown items): 28 Calories; trace Fat (10.4% calories from fat); 3g Protein; 5g Carbohydrate; 3g Dietary Fiber; trace Cholesterol; 87mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1 Vegetable; 0 Fat.

Side Dishes

Dar Camina Mutritianal Analysis

Calories (kcal):	28	Vitamin B6 (mg):	.2mg
% Calories from Fat:	10.4%	Vitamin B12 (mcg):	trace
% Calories from Carbohydrates:	51.5%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	38.1%	Riboflavin B2 (mg):	.2mg
Total Fat (g):	trace	Folacin (mcg):	136mcg

Saturated Fat (g): Monounsaturated Fat (g): Polyunsaturated Fat (g): Cholesterol (mg):	trace trace trace trace	Niacin (mg): Caffeine (mg): Alcohol (kcal): % Pofuso:	trace 0mg 0 0 0%
Carbohydrate (g): Dietary Fiber (g): Protein (g): Sodium (mg): Potassium (mg): Calcium (mg): Iron (mg): Zinc (mg): Vitamin C (mg): Vitamin A (i.u.):	5g 3g 3g 87mg 368mg 128mg 2mg 1mg 28mg 8826IU	Food Exchanges Grain (Starch): Lean Meat: Vegetable: Fruit: Non-Fat Milk: Fat: Other Carbohydrates:	0 0 1 0 0 0
Vitamin A (r.e.):	882RE		

Nutrition Facts

Servings per Recipe: 8

Amount Per Serving	
Calories 28	Calories from Fat: 3
	% Daily Values*
Total Fat trace	1%
Saturated Fat trace	0%
Cholesterol trace	0%
Sodium 87mg	4%
Total Carbohydrates 5g	2%
Dietary Fiber 3g	14%
Protein 3g	
Vitamin A	177%
Vitamin C	46%
Calcium	13%
Iron	13%

^{*} Percent Daily Values are based on a 2000 calorie diet.