
Baked Spinach with Ricotta and Parmesan

Klein's Restaurant - Pittsburgh, PA

Pittsburgh Chefs Cook Book - 1989

1 package (10 ounce) frozen spinach, chopped and drained

3 tablespoons butter, melted

2 eggs

3/4 cup Ricotta cheese

1/2 cup + 2 tablespoons Parmesan cheese

1/2 teaspoon garlic, chopped

1/2 teaspoon salt

1/4 teaspoon pepper

1/4 cup + 2 tablespoons seasoned breadcrumbs

Preheat the oven to 350 degrees.

In a bowl, combine the spinach, butter, Ricotta, 1/2 cup of Parmesan cheese, garlic, salt, pepper and 1/4 cup of the breadcrumbs until well blended. Reserve the two tablespoons of Parmesan and the two tablespoons of breadcrumbs.

Place the mixture in a three-cup buttered souffle dish. Combine the reserved Parmesan and breadcrumbs. Sprinkle the mixture over the top of the souffle dish. For a crustier top add more.

Bake at 350 degrees for 40 to 45 minutes until golden brown.

Side Dishes

Per Serving (excluding unknown items): 826 Calories; 70g Fat (74.7% calories from fat); 39g Protein; 14g Carbohydrate; 5g Dietary Fiber; 612mg Cholesterol; 1875mg Sodium. Exchanges: 0 Grain(Starch); 4 1/2 Lean Meat; 1 1/2 Vegetable; 10 1/2 Fat.