## **Spinach Pauline**

Mrs. R. A. Herrington River Road Recipes II (1976) - The Junion League, Baton Rouge, LA

## Servings: 4

2 packages (10 ounce ea) frozen chopped spinach, cooked and well drained

6 tablespoons onion, finely minced 1/4 cup margarine, melted

1 teaspoon salt (to taste)

3/4 teaspoon black pepper (to taste) 6 tablespoons heavy cream OR evaporated milk

6 tablespoons Parmesan cheese, grated

2 tablespoons cream cheese Tabasco sauce (optional)

Italian bread crumbs

Cook the spinach in unsalted water according to package directions. Drain.

In a saucepan, saute' the onions in margarine. Add the drained spinach, salt and pepper.

Pour in the milk. Add the Parmesan cheese, cream cheese and Tabasco sauce, if desired. Mix well.

Before serving, place the mixture in a baking dish and bake at 375 degrees for 10 to 15 minutes.

This casserole freezes well.

Per Serving (excluding unknown items): 221 Calories; 17g Fat (63.8% calories from fat); 11g Protein; 11g Carbohydrate; 7g Dietary Fiber; 14mg Cholesterol; 463mg Sodium. Exchanges: 1/2 Lean Meat; 2 Vegetable; 3 Fat.

Side Dishes

## Dar Sarvina Mutritional Analysis

Calories (kcal):	221	Vitamin B6 (mg):	.3mg
% Calories from Fat:	63.8%	Vitamin B12 (mcg):	.1mcg
% Calories from Carbohydrates:	18.4%	Thiamin B1 (mg):	.2mg
% Calories from Protein:	17.8%	Riboflavin B2 (mg):	.4mg
Total Fat (g):	17g	Folacin (mcg):	277mcg
Saturated Fat (g):	<del>-</del>	Niacin (mg):	1mg
	5g	Caffeine (mg):	0mg
Monounsaturated Fat (g):	7g	Alcohol (kcal):	0
Polyunsaturated Fat (g):	4g	% Pofuso:	n n%
Cholesterol (mg):	14mg		

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Carbohydrate (g):	11g	Food Exchanges
Dietary Fiber (g): Protein (g): Sodium (mg): Potassium (mg): Calcium (mg): Iron (mg): Zinc (mg): Vitamin C (mg):	7g 11g 463mg 781mg 369mg 5mg 1mg 56mg	Grain (Starch):       0         Lean Meat:       1/2         Vegetable:       2         Fruit:       0         Non-Fat Milk:       0         Fat:       3         Other Carbohydrates:       0
Vitamin A (i.u.): Vitamin A (r.e.):	1923RE	

## **Nutrition Facts**

Servings per Recipe: 4

Amount Per Serving	
Calories 221	Calories from Fat: 141
	% Daily Values*
Total Fat 17g Saturated Fat 5g Cholesterol 14mg Sodium 463mg Total Carbohydrates 11g Dietary Fiber 7g Protein 11g	26% 26% 5% 19% 4% 28%
Vitamin A Vitamin C Calcium Iron	366% 94% 37% 27%

<sup>\*</sup> Percent Daily Values are based on a 2000 calorie diet.