

Spinach Squares

Susan Copenhaver

The Pennsylvania State Grange Cookbook (1992) Spinach Squares

25:

*1 package (10 ounce)
frozen chopped spinach
2 eggs, beaten
1 cup sour cream
1 tablespoon onion, grated
1/2 cup Parmesan cheese,
grated
1 tablespoon flour
1 tablespoon butter
1 teaspoon salt
1/8 teaspoon pepper*

Preheat the oven to 350 degrees.

In a saucepan, cook the spinach according to package directions. Drain well.

In a bowl, combine the spinach with the eggs, sour cream, onion, Parmesan cheese, flour, butter, salt and pepper. Mix well. Pour into a greased 9x9-inch baking pan.

Bake for 25 to 30 minutes or until firm.

Cut into small squares to serve.

Per Serving (excluding unknown items): 1067 Calories; 83g Fat (68.0% calories from fat); 51g Protein; 37g Carbohydrate; 14g Dietary Fiber; 589mg Cholesterol; 3593mg Sodium. Exchanges: 1/2 Grain(Starch); 4 Lean Meat; 4 Vegetable; 1/2 Non-Fat Milk; 13 1/2 Fat.