

Beef Spinach Hot Dish

Marty Berg - Dayton's Southdale

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

*1 pound ground beef
1 pound ground sausage
2 cloves garlic, minced
2 medium onions, chopped
butter
1 teaspoon dried basil
leaves
1 teaspoon dried oregano
leaves
2 cans (8 ounce ea)
mushrooms, drained
pepper (to taste)
1 can (10-3/4 ounce) cream
of celery soup
2 packages (10 ounce ea)
chopped spinach, chopped
and well drained
1 tablespoon uncooked rice
2 cups sour cream
1 package (12 ounce)
shredded mozzarella
cheese
1 cup grated Parmesan
cheese
butter*

Preheat the oven to 350 degrees.

In a large skillet, brown the meat and garlic.
Drain.

In a small skillet, brown the onions in butter with
basil and oregano.

In a bowl, combine the mushrooms, pepper,
soup, spinach, rice and sour cream. Mix well.
Place in a 13x9-inch baking dish. Sprinkle with
the mozzarella and Parmesan cheeses. Dot
with butter.

Bake for about 40 minutes or until slightly
browned.

(Two ten-ounce packages of frozen chopped
broccoli can be substituted for the spinach.
Cook just to separate. Drain.)

Per Serving (excluding unknown items): 3324 Calories; 275g Fat (74.4% calories from fat); 15g Protein; 59g Carbohydrate; 7 Dietary Fiber; 769mg Cholesterol; 3519mg Sodium. Exchanges: Lean Meat; 6 Vegetable; 1 1/2 Fat Milk; 44 Fat.