

## SPINACH BALLS

2 1/2 - 3 cups of dried bread cubes, the kind used to make stuffing. (I used Arnold herbed cubes)  
1/2 cup melted butter (may substitute coconut oil in same amount)  
1/2 cup grated parmesan cheese  
2 small onions finely chopped (I used a food processor)  
2 packages of frozen spinach 10-12 oz each thawed and squeezed as dry as possible  
1 tsp granulated garlic  
1/2 - 1 teaspoon kosher salt  
6 eggs beaten  
ground pepper to taste about .5 teaspoon

Mix all ingredients together I pulsed it a few times in the food processor and then mixed by hand.

Spray hands with spray like PAM. Form into balls approximately 1 inch in diameter place on parchment lined sheet pan

Bake at 375 degrees for about 20 minutes or until slightly browned.

Cool a few minutes on the pan before removing to a cooling rack.

If not serving immediately may be refrigerated for a day or two.

May be frozen prior to or after baking. Thaw and heat for a few minutes before serving if prebaked.

If frozen prior to baking bake at 375 or 25-30 minutes.

Suggested dips: Marinara sauce or honey mustard.

I'm glad you enjoyed them.

Vicki