



Parmesan Spinach Balls



Prep
15 m

Cook
15 m

Ready In
30 m

Recipe By: tish

"These delicious little appetizers are always a hit. Serve warm or at room temperature with a good quality mustard. These can be frozen unbaked and popped into the oven when unexpected guests pop in."

Ingredients

2 (10 ounce) packages frozen chopped spinach, thawed and drained	4 small green onion, finely chopped
2 cups Italian-style seasoned bread crumbs	4 eggs, lightly beaten
1 cup grated Parmesan cheese	salt and pepper to taste
1/2 cup butter, melted	

Directions

- 1 Preheat oven to 350 degrees F (175 degrees C).
- 2 In a medium bowl, mix the frozen chopped spinach, Italian-style seasoned bread crumbs, Parmesan cheese, butter, green onion, eggs, salt and pepper. Shape the mixture into 1 inch balls.
- 3 Arrange the balls in a single layer on a large baking sheet. Bake in the preheated oven 10 to 15 minutes, until lightly browned.

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