

SPINACH PIE

By Joan Mish

I certainly don't cook as much as I used to but I occasionally download recipes found on Facebook that sound interesting. A lot of them are soup and recipes for the crock pot. But recently I found a great recipe in a doctor's office called "Spinach Casserole." I call it spinach pie!

The first time I made it I loved it. Now I make it at least once a month and share with a disabled couple in my building. They love it also and it can be divided into three parts easily. But it also is good as leftovers when I used to make it just for me.

I thought I would share it here. Try it! It is GREAT!

Ingredients:

20 oz. spinach (frozen if you like)

8 oz. cream cheese

1/2 C. butter, divided

6 oz. stuffing mix

Boil Spinach 3-5 minutes until tender. Drain.

While spinach is hot, add cream cheese and half the butter. Mix well.

Melt remaining butter and mix with stuffing mix in bowl.

Add to 9x9 baking dish (or pie plate) and bake 350 degrees for 30 minutes. Freezes well.

The formal recipe says it serves 6-8 but I usually only make 3 pieces.