

Spinach Balls Appetizer

2 boxes frozen chopped spinach

3/4 cup Migliore Butter Flavored Olive Oil

1 chopped onion

1 teaspoon Migliore Classic American Seasoning

6 eggs, beaten

1 Pkg. (12oz.) Mrs. Cubbison's Traditional Stuffing

1 cup grated Parmesan cheese

Preheat the oven to 350°.

1. Cook the spinach according to package instructions. Drain well and allow to cool.
2. Sauté chopped onion in butter olive oil, 3 to 5 minutes until are translucent.
3. Beat eggs and seasoning. Mix in spinach, onion & butter. Add parmesan cheese and stuffing mix (I usually use my processor to pulse it to a finer texture.) Roll into walnut size balls. Bake uncovered for 15 to 20 minutes on ungreased baking sheet or parchment paper. Makes approximately 98 balls. These can also be made into meatball size for a vegetable side. These can also be frozen prior to baking.