



# Spinach Casserole

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## **INGREDIENTS**

- 10 ozs. fresh spinach  
*(or Two 10 oz. packages frozen chopped spinach, thawed and squeezed dry)*
- 1 cup onion chopped
- 2 eggs
- 1 can Cream of Mushroom soup
- 3/4 cup mayonnaise
- 1 teaspoon salt
- 1/8 teaspoon pepper
- 1 cup (4 ozs.) Shredded cheddar cheese
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- 4 Tablespoons (1/2 stick) margarine
- 2 cups Pepperidge Farm Herb Seasoned Stuffing

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## **DIRECTIONS**

1. If using fresh spinach, cook to wilt. Chop spinach and squeeze liquid out, if necessary.  
*(I use a 2 quart Pamper Chef Micro Cooker and microwave on high for 2 minutes. I then use kitchen shears to cut the spinach to smaller pieces. There is enough liquid in the spinach that you don't need to add water, and probably won't need to squeeze out any liquid.)*
2. Combine eggs, soup, mayonnaise, salt, pepper, and cheese. Stir in spinach and onion. Spread into a casserole pan (9" x 9" works well)
3. In a sauce pan melt margarine. Stir in 2 cups stuffing until well coated. Sprinkle over casserole and bake at 350 degrees for 45 minutes.

- *Casserole may be prepared ahead of time, omitting stuffing until just before baking.*

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