



Swiss Spinach Bake

INGREDIENTS

10 ounce package fresh spinach
2 eggs
2/3 cup milk
4 ounces (1 cup) shredded swiss cheese
1 teaspoon instant minced dried onion
1 teaspoon garlic salt
Dash pepper

DIRECTIONS

- Pre-heat oven to 325 degrees F. Chop spinach and steam until limp.
- Beat eggs, then add milk, minced dried onion, garlic salt, and pepper. Mix thoroughly, then add swiss cheese, and spinach.
- Press into a square or rectangular 2-quart baking dish or pan. Bake at 325 degrees F. for 30 to 35 minutes or until center is set.