

Green Wonders ~ (Spinach Patties)

Yield: about 50 – depending on size

3	10 ounce	frozen spinach packages
3	cups	herbed stuffing mix, (can substitute 3C Breadcrumbs w/ 1tsp cavenders)
1	large	onion, minced
7	large	eggs
1	cup	butter, melted
3/4	cup	parmesan cheese, grated
1	teaspoon	garlic powder (omit for breakfast)
1/2	cup	sun dried tomatoes, re-hydrated, drained, & chopped
1 1/2	teaspoon	dried basil
1/4	teaspoon	salt
	to taste	black pepper

1. Cook spinach in microwave per package instructions. Drain well & press out water.
2. In a large mixing bowl, mix all ingredients until well combined. Chill at least two hours or overnight.
3. Preheat oven to 350 degrees.
4. Shape into 1 inch diameter balls and place on greased cookie sheet.
5. Bake 20 to 30 minutes. Serve warm.

These can be shaped into balls, frozen and used as needed. Instant hors d's for drop in's. For breakfast, shape into patties and sauté in 1 Tablespoon olive oil.