

STOVE TOP Spinach Balls



Ingredients

- 1-pk (120 g) Stove Top Lower Sodium Stuffing Mix for Chicken
- 1 cup hot water
- ¼ cup non-hydrogenated margarine
- 2-pk (300 g each) frozen chopped spinach, thawed, well drained and squeezed dry
- 1 cup finely chopped fresh mushrooms
- ¾ cup finely chopped onions
- ½ cup Kraft 100% Parmesan Light Grated Cheese
- 3 eggs

Instructions

Step 1:

Heat oven to 400°F.

Step 2:

Mix stuffing mix, hot water and butter in large bowl until blended.

Step 3:

Add remaining ingredients; mix lightly. Shape into 60 (1-inch) balls.

Step 4:

Place in single layer on 2 rimmed baking sheets sprayed with cooking spray.

Step 5:

Bake 15 to 20 min. or until heated through and lightly browned.