

Spinach Cheese Bites

Recipe By Norene Gilletz



Cooking and Prep:  1 h

Serves:  4

Contains:    

Preference: Dairy

Difficulty: Easy

Occasion: Nine Days

Diet: Vegetarian, Low Carb,

Sugar Free, Pescetarian

Source: Family Table by

Mishpacha Magazine

These delicious cheese balls are packed with flavor and iron-rich greens, and they pair with just about everything. A cheesy alternative to toast, serve these with eggs for breakfast. They also make a hearty addition to tossed salads at lunch and are a delicious side dish for fish dinners.

Ingredients (10)

Main ingredients

- 1 (10-oz./300-g.) package frozen spinach, thawed, drained, squeezed dry
- 1/3 cup melted butter
- 1 small onion, finely diced
- 2 eggs
- 1/3 cup grated Parmesan cheese

- 1/2 cup shredded mozzarella cheese
 - 1/2 teaspoon garlic powder
 - 1 teaspoon **Haddar Kosher Salt**
 - 1/4 teaspoon pepper
 - 1 cup **Haddar Unseasoned Panko Crumbs** (gluten-free or regular)
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Start Cooking

Prepare the Cheese Bites

Yields 12

1. Line a rimmed baking sheet with Gefen Easy Baking Parchment Paper.
2. In a large bowl, combine spinach with butter, onion, eggs, cheeses, garlic powder, salt, pepper, and panko. Mix well.
3. Roll mixture into one- an- a- half-inch balls; place onto prepared baking sheet. Refrigerate for 20 minutes, while oven is preheating.
4. Preheat oven to 350°F. Bake for 25–30 minutes, until golden and piping hot. Serve hot or at room temperature.