

Spinach Bites

Recipe By *Brynie Greisman*



Cooking and Prep:  40
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Serves:  24

Contains:    

Preference: Dairy

Difficulty: Easy

Occasion: Chanukah

Diet: Vegetarian, Low Carb,
Sugar Free, Pescetarian

Source: Family Table by
Mishpacha Magazine

When I visited my parents a little while ago, my mother had some fresh spinach in the house and wanted an idea of what to do with it, aside from adding it to salad. We whipped up the following dish together and everyone loved it. I often make it in quiche form, with dough on the bottom. This is a simplified version, sans crust, and it tastes just as good.

Ingredients (11)

Main ingredients

- bread crumbs or **Gefen Cornflake Crumbs**, for sprinkling
- 1 large onion, diced
- 1 tablespoon butter
- 1 tablespoon oil

- 1 pound (454 grams) fresh or frozen spinach, cooled and drained
 - 1 and 1/2 pounds (680 grams) cottage cheese
 - 3 eggs
 - generous pinch nutmeg
 - salt, to taste
 - black pepper, to taste
 - 1 cup shredded cheese, preferably mozzarella
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Start Cooking

Prepare Spinach Bites

1. Spray mini muffin tins with oil spray. Sprinkle bread crumbs on the bottom, and set aside.
2. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius).
3. In a medium-sized skillet, heat butter and oil. Sauté onion until golden.
4. In a large bowl, mix together spinach, onion, and the rest of the ingredients. Pour on top of crumbs.
5. Sprinkle additional crumbs on top, if desired, or use additional shredded cheese instead.
6. Bake for approximately 20–25 minutes or until set and light brown on top.
7. Cool slightly before removing from pan, and serve hot.

Note:

If you decide to make this in a round or rectangular foil pan, bake for 40 minutes.

Credits

Photography: Daniel Lailah

Styling: Amit Farber