

Spinach Balls

Ingredients

- **Frozen option:**
2 (10-oz) packages frozen chopped spinach, thawed and **very well squeezed dry**
OR
- **Fresh option:**
1½–2 lb fresh spinach (about 2 large clamshells), **steamed or sautéed until wilted, cooled, finely chopped, and very well squeezed dry**
- 2 cups herbed stuffing mix (Pepperidge Farm–style), crushed
- 1 cup grated Parmesan cheese
- 6 large eggs
- 1 medium onion, very finely minced
- ½ cup melted butter
- 1 tsp garlic powder
- ½ tsp black pepper
- ¼ tsp nutmeg (optional but recommended)
- ½ tsp salt (adjust if stuffing mix is salty)

Method

1. Preheat oven to **350°F (175°C)**. Line a large cookie sheet with parchment.
2. Prepare spinach according to chosen option and ensure it is **very dry**.
3. In a large bowl, combine spinach, stuffing mix, Parmesan, onion, garlic powder, pepper, nutmeg, and salt.
4. In a separate bowl, whisk eggs and melted butter together.
5. Pour egg mixture over spinach mixture and stir until fully combined. Mixture should be moist and hold together when pressed.
6. Roll into **1½-inch balls** and place on prepared cookie sheet, spacing slightly apart.
7. Bake **20–25 minutes**, until set and lightly golden on the bottoms.
8. Cool slightly before serving.

Notes

- Yield: **About 36 spinach balls**
- **Spinach dryness is critical** — excess moisture will make them fall apart.
- Can be made ahead and refrigerated overnight before baking.
- Freeze well after baking; reheat at 325°F until warmed through.
- For crispier bottoms, bake on the lower rack.
- Tender, savory texture is the goal — do not over-bake.