

## Fresh Curly Leaf Spinach Parmesan Balls

6-8 cups **fresh curly leaf spinach**,  
washed and chopped

1 cup Italian bread crumbs

½ cup fresh grated Parmesan cheese

¼ cup butter, melted

2 eggs, beaten

2 Tbsp. finely chopped onion

Salt and pepper to taste

*Preheat oven to 350°F. Lightly steam curly leaf spinach until limp. Mix spinach, bread crumbs, cheese, butter, onion, eggs, salt, and pepper. Shape into 1-inch balls. Place balls on baking sheet. Bake for 15 minutes, until lightly browned. Serve alone or with a dip, such as ranch dressing. For an extra kick, add Red and Black Seasoning.*