Spinach Rice Casserole

An easy baked side dish of spinach, rice, and cheese

Yield:

4-6 servings

Ingredients:

9 or 10 ounces fresh spinach leaves
1 tablespoon water
1 teaspoon dried onion (or 2 tablespoons of fresh, minced onion)
1 cup cooked rice (measurement is after cooking, not before)
1 cup (4 ounces) shredded cheddar cheese
1/3 cup milk
2 eggs, beaten
1 teaspoon salt
1 tablespoon Worcestershire sauce, optional

Instructions:

1. Place spinach and water in a large pan or skillet. Cover and cook over medium-low heat until spinach leaves wilt.

2. In a large mixing bowl, combine all other ingredients. Add the wilted spinach and stir. Pour into a greased 8×8-inch square baking dish.

3. Bake at 325 degrees for 35-40 minutes, until set in the middle. (Test with fork.)

To freeze this casserole: Freeze (uncooked) instead of baking. Thaw and bake, or bake from frozen, covered, for about 60 minutes at 325 degrees, or until hot and set.



This recipe is from Tammy’s Recipes.