

# SPINACH-PARM CASSEROLE RECIPE

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- 2 pounds fresh baby spinach
- 5 tablespoons butter
- 3 tablespoons olive oil
- 3 garlic cloves, minced
- 1 tablespoon Italian seasoning
- 3/4 teaspoon salt
- 1 cup grated Parmesan cheese



1. Preheat oven to 400°. In a stockpot, bring 5 cups water to a boil. Add spinach; cook, covered, 1 minute or just until wilted. Drain well.
2. In a small skillet, heat butter and oil over medium-low heat. Add garlic, Italian seasoning and salt; cook and stir until garlic is tender, 1-2 minutes.
3. Spread spinach in a greased 8-in. square or 1-1/2-qt. baking dish. Drizzle with butter mixture; sprinkle with cheese. Bake, uncovered, until cheese is lightly browned, 10-15 minutes. Yield: 6 servings.

Used from the [www.tasteofhome.com](http://www.tasteofhome.com)