

Spinach Pudding

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*12 ounces fresh
mushrooms, sliced
1 large onion, chopped
1/2 cup margarine
8 ounces egg noodles
3 eggs, slightly beaten
1 cup sour cream
2 packages spinach souffle
(Stauffer's), defrosted
8 ounces mozzarella
cheese, sliced
salt
pepper*

In a saucepan, saute' the onions and mushrooms in margarine.

Cook the egg noodles according to package directions. Drain. Add the onions and mushrooms. Add the eggs. Mix in the sour cream and the spinach.

Place one-half of the mixture into a well-buttered casserole dish. Cover the mixture with half of the mozzarella cheese. Repeat the layers with the remaining filling mixture and mozzarella cheese.

Bake in the oven at 350 degrees for 45 minutes.

Allow to cool for 45 minutes before serving.

Per Serving (excluding unknown items): 3237 Calories; 221g Fat (60.9% calories from fat); 116g Protein; 204g Carbohydrate; 12g Dietary Fiber; 1156mg Cholesterol; 2404mg Sodium. Exchanges: 10 1/2 Grain(Starch); 9 1/2 Lean Meat; 5 Vegetable; 1/2 Non-Fat Milk; 36 Fat.