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# Spinach Souffle`

*Cynthia Buff*

*Nettles Island Cooking in Paradise - 2014*

**3 packages frozen chopped spinach**

**4 tablespoons butter**

**1/2 package Pepperidge Farm Herb Stuffing mix**

**1 package dry onion soup mix**

**1 pint sour cream**

Cook the spinach as per package instructions. Drain and cool.

In a bowl, combine the soup mix and sour cream. Add to the spinach.

In a saucepan, melt the butter. Mix with the stuffing.

Place the spinach in a casserole dish. Place the stuffing on top of the spinach.

Bake at 350 degrees for 25 minutes.

## **Side Dishes**

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*Per Serving (excluding unknown items): 1720 Calories; 147g Fat (71.9% calories from fat); 55g Protein; 74g Carbohydrate; 41g Dietary Fiber; 328mg Cholesterol; 1724mg Sodium. Exchanges: 11 Vegetable; 1 1/2 Non-Fat Milk; 28 1/2 Fat.*