

## Pork

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# Pork Florentine

Better Homes and Gardens All-Time Favorite Casseroles

**Servings: 6**

**2 pkg (10 oz) frozen chopped spinach**  
**1 can (10 3/4 oz condensed cream of chicken soup**  
**1/4 cup (1 oz) Swiss cheese, shredded**  
**2 tablespoons mayonnaise or salad dressing**  
**1 teaspoon lemon juice**  
**1/2 teaspoon Worcestershire sauce**  
**1 1/2 cups cooked pork, chopped**  
**1 1/2 cups soft bread crumbs**  
**2 tablespoons butter or margarine**

Preheat oven to 350 degrees.

Cook spinach according to package directions, except use unsalted water; drain.

In a saucepan, stir together condensed soup, Swiss cheese, mayonnaise, lemon juice and Worcestershire sauce; bring to boiling. Stir 3/4 cup of the soup mixture into the drained spinach.

Pat spinach mixture into a 2-quart casserole. Sprinkle the chopped pork over the spinach in the casserole. Spoon remaining soup mixture over the top.

Toss together the bread crumbs and melted butter; sprinkle on top of casserole.

Bake, uncovered, until heated through, about 25 minutes.

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Per Serving (excluding unknown items): 244 Calories; 14g Fat (48.5% calories from fat); 17g Protein; 15g Carbohydrate; 5g Dietary Fiber; 47mg Cholesterol; 578mg Sodium. Exchanges: 1/2 Grain(Starch); 1 1/2 Lean Meat; 1 Vegetable; 0 Fruit; 2 Fat; 0 Other Carbohydrates.