

VEGAN

EASY

Spinach Casserole

10 oz Frozen Spinach (Drained)
¼ C Mild Cheese Chunks *
8 oz Cottage Cheese
3 Lg Eggs (Unbeaten)
3 T Flour (Level)
4 T Butter (Melted)
2 slices Bread (Buttered / Not Toasted)
½ t Salt
¼ t Pepper



*(e.g., White Cheddar, Swiss, Feta)

Betsy (Mahan) Pyle

EASILY SCALABLE RECIPE

Circa 2015

1. Preheat oven **350 F**.
2. Butter medium casserole dish (1½ quart).
3. In mixing bowl, combine (by hand) Cheese Chunks, Cottage Cheese, Eggs, Flour, Salt, Pepper, Butter.
4. Fold in Spinach (drained) into mixture.
5. Pour mixture into casserole dish.
6. Top with Bread slices (buttered).
7. Bake **40-45** minutes.

Options: Add Mushrooms, Fresh Spinach, Individual Ramekins.

Casserole can be served Hot, Warm or even Room Temperature.

