

Betty's Spinach-Ham Rollups



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Betty demonstrates how to make Spinach-Ham Rollups. This is a great side dish, and it is hearty enough to use as an entrée.

Spinach-Ham Rollups

8 thin slices cooked ham
2 packages frozen chopped spinach, cooked and well-drained
1/3 cup sour cream
1 teaspoon dried chopped onion
2 tablespoons lemon juice
1 teaspoon Worcestershire sauce
1 cup cream of mushroom soup
1 cup mayonnaise
croutons, as desired
1/2 cup melted butter
grated Parmesan cheese, as desired
paprika, as desired

In a large bowl, mix together cooked spinach, sour cream, dried chopped onion, lemon juice, and Worcestershire sauce. Spread 1/8 of the mixture on each of the 8 ham slices. Roll up slices and place in a buttered 8-inch by 12-inch baking dish, seam side down. In a separate bowl, mix together cream of mushroom soup and mayonnaise. Spread soup and mayonnaise mixture evenly over ham rolls in baking dish. Toss croutons in melted butter. Sprinkle top of casserole with buttered croutons, grated Parmesan cheese, and paprika. Bake at 350 degrees (F) for about 30 minutes. Remove from oven and serve while hot. Enjoy! --Betty :)