

Betty's Creamy Parmesan Spinach--in time for Thanksgiving!



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In this video, Betty demonstrates how to make Creamy Parmesan Spinach. This is a great dish for any meal and is a wonderful addition to your Thanksgiving table.

Ingredients:

(2) 10-oz. packages frozen chopped spinach, cooked and well-drained
1/2 cup shaved Parmesan cheese (You may substitute grated or shredded Parmesan cheese.)
8-oz. package cream cheese (fat-free or regular), softened
1/4 cup milk (skim or regular)

In a medium bowl, beat 8 ounces softened cream cheese until fluffy. Stir in 1/4 cup milk, until fairly smooth. Place the 20 ounces of cooked, drained spinach in a 1-quart casserole. Pour the cream cheese/milk mixture over the cooked spinach. Sprinkle with 1/2 cup shaved Parmesan cheese. Bake at 350 degrees (F) for 20 minutes. Serve immediately while hot. YUM! --Betty ☐