

## **Spinach Feta Stuffing Balls**

*If you'd like a new addition to your Thanksgiving feast, try Spinach Feta Stuffing Balls. It's a great way to add vegetables, also makes a nice appetizer.*

### **Ingredients**

- 6 1/2 ounces dried stuffing cubes
- 1 1/3 cups hot water
- 6 tablespoons butter (melted)
- 4 large eggs, lightly beaten
- 20 ounces frozen chopped spinach, thawed and squeezed dry
- 1 1/4 cup finely chopped fresh mushrooms
- 1 small onion, finely chopped
- 2 cloves garlic, minced
- 1/4 teaspoon dried thyme or oregano leaves
- 1 1/4 cup feta cheese crumbles
- 2 tablespoons freshly grated parmesan cheese



### **Directions**

- Preheat oven to 400° F.
- In a large bowl, combine the stuffing cubes, water, and butter. Stir until well combined.
- After you have squeezed dry the spinach, chop it up even more than it was in the package so it isn't stringy.
- Add eggs and spinach. Stir to combine. Set aside.
- In a sauté pan, heat 2 teaspoons olive oil. Add the onion and sauté until golden and tender, about 5 minutes.
- Add the mushrooms and garlic and sauté for another 3 minutes.
- Turn heat off and transfer the onion mixture to the spinach mixture. Also add the thyme leaves and feta. Stir until evenly mixed.
- Shape into 50 - 60 one inch balls.
- Place on 2 parchment paper lined cookie sheets.
- Bake at 400° for 15 - 25 minutes, or until lightly browned and cooked through. Serve warm.