

Spinach-Parm Casserole



Spinach-Parm Casserole Recipe photo by Taste of Home

Ingredients

- 2 pounds fresh baby spinach
 - 5 tablespoons butter
 - 3 tablespoons olive oil
 - 3 garlic cloves, minced
 - 1 tablespoon Italian seasoning
 - 3/4 teaspoon salt
 - 1 cup grated Parmesan cheese
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Directions

- Preheat oven to 400°. In a stockpot, bring 5 cups water to a boil. Add spinach; cook, covered, 1 minute or just until wilted. Drain well.
- In a small skillet, heat butter and oil over medium-low heat. Add garlic, Italian seasoning and salt; cook and stir until garlic is tender, 1-2 minutes.
- Spread spinach in a greased 8-in. square or 1-1/2-qt. baking dish. Drizzle with butter mixture; sprinkle with cheese. Bake, uncovered, until cheese is lightly browned, 10-15 minutes.