

Cheesy Green Bites, aka “Spinach Balls”

From Lindsey Seegers

Yields 12-16 balls

I like to use at least half spinach here, and then mix in other greens I have on hand: swiss chard, kale, beet greens, etc. You can also use frozen spinach, kale, or chard here just be sure they are thawed and squeezed dry. If using frozen greens, skip the first sautéing step and just mix everything together!

INGREDIENTS

1 large bunch greens,
about 10 cups loosely
packed, coarsely chopped

3 tablespoons olive oil

½ cup sliced scallions

Salt, to taste

2 cloves garlic, chopped

2 cups diced stale bread
cubes

½ cup crumbled feta

2 tablespoons grated
parmesan

1 or 2 eggs

DIRECTIONS

Preheat the oven to 400F.

Heat a large skillet over medium-low heat and add the oil. Add the greens and cook, stirring occasionally, until all the greens are just wilted (about 2 minutes). Stir in the garlic and cook an additional 30 seconds.

Turn the mixture into a large bowl along with the scallions.

Let cool for five minutes, then add the breadcrumbs and feta. Mix well, then taste for seasoning. Add more salt if necessary this is your chance to get the seasoning right while the mixture is egg-free. Crack one egg into the bowl and mix with your hands to incorporate. Squeeze a small ball of the mixture. If it holds together, begin portioning out the remaining mixture into small balls. If it doesn't hold together, add another egg. One egg is usually enough.

Using your hands, press together approximately the size of ping pong balls. Place on a parchment-lined baking sheet.

Bake 12-15 minutes, or until well browned and crispy. Enjoy hot, or even on the go!