



RECIPE:

## NANCY'S SPINACH CHEESE BAKE

Makes 4 servings.

Easy to prepare and always a favorite. Serve as a brunch or main entrée with salad and whole grain bread.

**Nutrition Analysis** Calories 245, Fat 4.5g, Sat Fat 3 g Chol 25mg, Protein 37g (per ¼ recipe serving) Carbohydrate 14 g Fiber 2.5 g Sodium 590mg

INGREDIENTS	AMOUNT	Ітем
	10-oz package	Chopped spinach, frozen (thaw, drain & squeeze dry)
	4	Egg whites or 1 cup egg substitute
	16-oz	Nonfat or lowfat cottage cheese
	8 oz	Shredded low fat cheddar or mozzarella cheese
	3 Tbsp	Flour
	1/4 tsp	Garlic powder
	Sprinkle	Black pepper to taste
		2 Tbsp sliced almonds (optional)

## INSTRUCTIONS

- 1. Preheat oven to 350 degrees.
- 2. Mix all ingredients together and spread in an 8" x 8" baking dish that has been prepared with nonstick spray
- 3. Bake for 40-45 minutes (during final 10 minutes, top with almonds) or until knife comes out clean. Cool for 10 minutes and serve.