





Total Time

O MIN.

Serving Size 5 OZ / 150 G

Difficulty EASY

Filled with spinach-goodness, this creamy, cheesy vegetable bake will satisfy all your customers.

Yields 20

## **INSTRUCTIONS**

- 1. Cook spinach. Drain well. Place in greased baking pan.
- 2. Combine soup and milk. Pour over spinach. Top with croutons and cheese.
- 3. Bake at 350° F (180° C) until cheese is browned and spinach is heated thoroughly.