

SPINACH AND BEEF CASSEROLE

by

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Ingredients

2-3 lbs. Baking Potatoes
2 small pkg. or 1 large pkg. Frozen Spinach, thawed and squeezed dry
1 lb. Lean Ground Beef
2 small cans Mushrooms
5 tbsp Butter or Margarine
3 tsp Minced Garlic
½ cup Chopped Onion
4 oz Swiss Cheese, shredded
4 oz Colby & Monterey Jack Cheese, shredded & mixed
1 cup Cottage Cheese (optional)
2 Large Eggs
Salt and Pepper to Taste

Directions

1. Place Oven rack in upper third position. Heat oven to 350°F. Grease a 9" X 13" baking pan.
2. Put potatoes in a saucepan with cold water to cover. (I do not peel them!) Bring to a boil and cook until almost done, 20 to 25 minutes. Drain; cool about 10 minutes.
3. Meanwhile melt butter in a nonstick skillet. Spoon half into a cup; leave the rest.
4. Add onions and garlic to skillet. Cook, stirring often, until onions are translucent. Add ground beef and cook until no longer pink. Drain off any fat. Cool in skillet 10 minutes.
5. Add spinach, mushrooms, eggs, salt and pepper, and ½ of each of the cheeses to mixture in skillet; stir to mix well.
6. Slice potatoes into ¼" thick rounds. Arrange overlapping in prepared dish. Drizzle with the melted butter.
7. Spread mixture over potatoes in pan. Sprinkle remaining cheeses over meat mixture.
8. Bake 40 minutes or until hot. Let stand 5 minutes before serving.

Serves 8