

## Spinach Balls with Roasted Red Pepper Sauce – Comfort du Jour

My husband is gracious to share this spinach ball recipe he has made many times for us, especially at Thanksgiving and Super Bowl gatherings. These little wonders are so savory and delicious, I could eat a handful of them and just call it dinner! I hope you enjoy them.

### SPINACH BALL INGREDIENTS

- 1 10-ounce package of frozen spinach\*
- 2 cups seasoned herb mix\*
- 2/3 cup grated Italian cheese\*
- 1/2 cup (1 stick) of salted butter, melted and cooled
- 3 eggs, beaten
- 1 Tbsp. Trader Joe's chili onion crunch (optional, if you like heat)
- 2 tsp. garlic powder
- 1 tsp. Italian seasoning
- 1/2 tsp. black pepper

### \*NOTES

Some frozen bagged spinach comes in 12-ounce size, and the extra will not harm the final outcome.

I use a combination of Pepperidge Farm herbed turkey stuffing mix (about 2 parts) and panko bread crumbs (1 part)

We use our [blend of parmesan and romano cheeses](#), but regular parmesan cheese will work also.

### INSTRUCTIONS

1. Heat oven to 350° F.
2. Defrost spinach and dry as thoroughly as possible with paper towels.
3. Blend dry ingredients, grinding the bread crumbs so they are largely fine in texture. Add spinach, then eggs and butter, mixing until thoroughly blended and dough-like in consistency.
4. Line a cookie sheet with parchment paper and take 1 to 2 tablespoons worth of the spinach mixture between your palms, pressing it together to help it take an oval form, then gently roll it between your palms to form golf ball-sized bites, spacing each about an inch apart on the cookie sheet. Be careful to ensure the mixture is pressed initially and to roll it gently to avoid crumbling. If the mix itself is too crumbly, add an egg and a tablespoon of butter, remix and start again.
5. Bake 20 to 25 minutes, depending on the oven. Turn them once midway when one side has a slightly brown coloring. Serve warm or room temp with red pepper sauce (recipe follows).

### ROASTED RED PEPPER SAUCE INGREDIENTS

2 medium red bell peppers, quartered and seeds removed  
1 medium tomato, halved and seeded  
2 full heads of garlic  
1 1/2 Tbsp. red wine vinegar  
4 Tbsp. olive oil, divided

Salt and pepper

### INSTRUCTIONS

A food processor or blender is recommended for this recipe.

1. Line a cookie sheet with parchment paper and preheat oven to 425° F.
2. Toss peppers and tomato in 1 Tbsp. of olive oil and the kosher salt and arrange skin side up on the cookie sheet.
3. Cut off ends of garlic heads, drizzle with olive oil and place in foil either on the same cookie sheet if there is room or alongside.
4. Place the cookie sheet in the oven to roast. After 35 minutes, the peppers and tomatoes should show a nice brown. Remove them from oven and allow to cool slightly (cover with foil for easy removal of skin); let the garlic continue to roast another 10 minutes until the individual cloves are deep golden color.
5. Remove skins from peppers and tomato and put in a food processor. Remove garlic and squeeze bulbs into the processor as well, taking care not to drop the garlic paper in.
6. Add red wine vinegar, a good pinch of salt and solid shake of pepper.
7. Pulse the processor several times to begin the blend, then leave it on and slowly drizzle in remaining 3 Tbs. of olive oil until mixture is smooth. Additional olive oil can be drizzled on top of the sauce upon serving. Serve with spinach balls, warm or room temperature.