



# Passover Spinach Squares (Pareve)

## PREP TIME

10 min

## TOTAL TIME

60 min

## Nutrition Information Per Serving

Makes 16 servings

### FAT

3g

### PROTEIN

3g

### CARBS

3g

### CALORIES

43

## Ingredients

---

1½ lb fresh spinach, stemmed and washed

---

2 Tbsp canola oil

---

1 leek (white part only), thinly sliced

---

2 cloves garlic, minced

---

2 tsp lemon juice

---

¾ tsp dried oregano

---

⅛ tsp ground black pepper

---

3 eggs

---

## Instructions

1. Preheat oven to 350°F.
2. Coat an 8" x 8" nonstick baking dish with canola oil and set aside.
3. In a large pot, bring a small amount of water to a boil.
4. Add the spinach, cover and cook over medium heat for 5 minutes, or until the spinach is wilted.
5. Squeeze the spinach dry, chop, and place in a large bowl.
6. In a small nonstick skillet over low heat, warm the oil.
7. Add the leek mixture to the bowl with the spinach.
8. Stir in the lemon juice, oregano, and pepper.
9. In another clean large bowl, beat the egg whites until foamy with an electric mixer.
10. Fold into the spinach mixture.
11. Pour the mixture into the prepared pan and bake for 35 minutes, or until set.
12. Remove from the oven and set aside to cool slightly.
13. Cut into 16 squares and serve warm.