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Stuffed Eggs with Spinach

Introduction

Stuffed eggs with spinach are a delightful and nutritious dish that can serve as an appetizer, snack, or light meal. This recipe combines the rich flavors of eggs with the earthiness of spinach, making it a perfect choice for any occasion. Whether for a family gathering or a simple dinner at home, these stuffed eggs are sure to impress.

Detailed Ingredients with measures

Eggs - 6 large
Fresh spinach - 200 grams
Cream cheese - 100 grams
Cooked and chopped onion - 1 medium
Garlic - 1 clove, minced
Salt - to taste
Pepper - to taste
Grated cheese (e.g., Parmesan or cheddar) - 50 grams

Prep Time

10 minutes

Cook Time, Total Time, Yield

Cook Time: 10 minutes
Total Time: 20 minutes
Yield: 6 servings



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Detailed Directions and Instructions

Step 1: Prepare the Eggs

Hard boil the eggs by placing them in a pot of cold water. Bring the water to a boil and cook for about 10 minutes. Once done, remove the eggs from the heat and place them in cold water to cool.

Step 2: Make the Filling

While the eggs are cooling, wash and chop the spinach. In a pan, sauté the spinach in a little olive oil until it wilts. Remove from heat and let it cool slightly.

Step 3: Mix Ingredients

Peel the cooled eggs and cut them in half lengthwise. Scoop out the yolks into a mixing bowl. Add the sautéed spinach, cream cheese, salt, and pepper to the bowl. Mix until smooth.

Step 4: Stuff the Eggs

Using a spoon or a piping bag, fill the egg white halves with the spinach mixture.

Step 5: Garnish and Serve

Optionally, you can sprinkle some chopped herbs or paprika on top for garnish. Serve the stuffed eggs on a plate.

Notes

Note 1: Serving Suggestions

These stuffed eggs make a great appetizer or snack for parties.

Note 2: Storage Instructions

Store any leftovers in an airtight container in the refrigerator for up to two days.

Note 3: Variations

You can add additional ingredients to the filling, such as grated cheese, diced onions, or herbs for extra flavor.



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Cook techniques

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