

Spinach and Feta Brownies

Source: <https://hungryhappens.net/spinach-and-feta-brownies/>

Amount	UOM	Ingredient	Additions OR Substitutions
2	Tsp	Olive Oil, divided	
4		Scallions, diced	
1	Tbsp	Roasted Garlic	Addition
½	Cup	Roasted Bell Peppers	Addition
½ - 1	Cup	Leftover sauteed Mushrooms	Addition
10	Oz	Spinach, rough chop	
2	Tbsp	Fresh Dill, chopped	2 Tsp dried dillweed or 1 Tbsp Pesto
1	Cup	Flour	GF Flour OR ½ Cup each GF Flour & Almond Flour
1	Tsp	Baking Powder	
1	Tsp	Salt	Himalayan Sea Salt
1	Cup	Milk	Non-Dairy Milk
2		Eggs	
1/4	Cup	Butter, melted or EVOO	
4	Oz	Mozzarella, shredded	
4	Oz	Feta, crumbled	
2	Tbsp	Grated Parmesan Cheese	Nutritional Yeast

1. Preheat oven to 375F. Prepare 10.5 x 7.5" pan with oil or parchment paper.
2. Sauté Scallions in 1 Tsp Olive Oil for 2 minutes or until they soften.
3. Turn up heat, add Mushrooms and fry till , cook down
4. Add the remaining Oil and the Spinach. Stir until wilted. Add Salt, Pepper and roasted Garlic.
5. Whisk the dry ingredients in a bowl. Add Milk, Eggs, Butter, and mix. Fold in Spinach mixture, Dill, Mozzarella & Feta, until just combined.
6. Transfer to your baking dish. Sprinkle Parmesan on top.
7. Bake for 40-45 minutes or until top is golden brown.
8. Remove from oven and let cool 15 minutes before slicing.