

Vidalia Onion Spinach Bake with Pita Chips©

Ingredients:

2 cups	Vidalia onions, sliced
1/2 cup	purple onion, sliced
2 cups	Kerry Gold™ Swiss, Cheddar or other, or mix together 2–3 different kinds
2 cups	mayonnaise
1–12 oz. pkg.	Stouffer's™ Spinach Soufflé, defrosted
1–2 oz. jar	pimentos, drained or small jar roasted peppers, drained and cubed
1 1/2 tsp.	lemon pepper

Method:

Preheat conventional oven to 350°, convection oven to 325°

Mix all ingredients in a large mixing bowl with a spatula. Spray a 2–qt. Pyrex™ dish with Pam™ and spread mixture evenly in dish. Can be done to this point the night before. Bake 30–40 minutes. Serve with pita chips.

***Hint:** If you have a baker from Wilton Armental™, spray with Pam™, fill in before baking and it will stay hot longer because of the metal.*

***Hint:** This makes a great vegetable side dish.*

