

Spinach Rolls

- 1 (10-ounce) box frozen chopped spinach, thawed
- Water
- 5 tablespoons butter, divided and melted
- 2 envelopes yeast (or 4 1/2 teaspoons)
- 1 egg, beaten
- 1 tablespoon sugar
- 1/8 teaspoon black pepper
- 1 1/2 teaspoons salt
- 3 1/4 cups flour
- 1/2 cup freshly grated parmesan cheese, divided

Press the spinach through a strainer and squeeze to remove liquid, reserving liquid. Chop the spinach finely. Measure the liquid and add water to make 1 cup. Add 4 tablespoons melted butter and heat to lukewarm in the microwave or in a saucepan. Pour into a large bowl and add yeast, egg, sugar, pepper and chopped spinach. Stir the salt into the flour and add to the liquid with 1/4 cup of the parmesan cheese. Mix until dough comes away from the sides of the bowl. Using your hands, form the dough into a ball and knead a couple of times. Lightly coat a bowl with vegetable spray and place the dough in the bowl, turning dough to coat with spray. Cover with a clean towel and let rise in a warm place until doubled in size, about 1 hour. Spray 12 muffin cups with vegetable spray. Punch down the dough and divide into 12 pieces. Roll each piece into a ball and place in the muffin cups. Brush with remaining tablespoon of melted butter and sprinkle with remaining 1/4 cup parmesan cheese. Let rise in a warm place until doubled, about 30 minutes. Bake the rolls at 375 degrees for 15-17 minutes, until golden brown. Serve warm.