



Oysters with Spinach and Parmesan

45 min

CA

OR

WA

2-4

Ingredients

1 dozen fresh oysters

1 bunch green onion

2 cups fresh spinach

1/4 cup shredded parmesan cheese

1/4 cup butter (1/2 stick)

3-5 cloves garlic

Cook oysters in an oven for 20 minutes at 400°F.

Remove oysters from shell. Rinse oysters and clean shell well.
Line the inside of the oyster shell with spinach (on bottom of deeper cup).
Put cooked oysters on top of spinach.

Melt 1/4 cup butter and add 1 tablespoon fresh minced garlic.
Put garlic butter on oysters.

Top oysters with thinly sliced green onion, more chopped spinach, and a pinch of shredded parmesan cheese.
Finish in the oven for 15 minutes.

Recipe from [JAndy Oyster Co.](#)

Species Group
Clams, Mussels, Oysters