

# Sole Florentine

## Ingredients

|   |                         |                 |
|---|-------------------------|-----------------|
| 1 1/2 lbs. spinach, cooked,<br>drained, and chopped | 2 cups sliced mushrooms | 1/2 cup flour   |
| 2 lbs. sole fillets, wiped dry                      | 4 tbsp. butter          | 2 cups milk     |
| 3 - 4 green onions, chopped                         | 1/2 cup butter          | salt and pepper |

## Instructions

*Preheat the oven to 425° F*

1. Place spinach in buttered casserole dish and lay fish on top.
2. Saute mushrooms in 4 tbsp. butter. Sprinkle green onions and mushrooms on top of fish.
3. Melt remaining 1/2 cup butter in heavy saucepan. Stir in flour and cook for about 2 minutes.
4. Gradually add milk, stirring constantly. Bring to a boil, and cook until thick, 1 - 2 minutes. Add salt and pepper to taste.
5. Pour over fish and bake at 425° F for 15 - 20 minutes.