Baked Sweet Corn Niblets

- 2 c frozen sweet corn
- 3 large handfuls of spinach, chiffonade
- 2-3 onions, chopped
- 3 T goat cheese
- 3 T salsa
- 1 T each butter, olive oil

In a large pan, over medium heat, heat butter and olive oil. Add onion and cook covered over medium-low for 15 minutes, stirring occasionally until softened and browned.

Preheat oven to 400F.

Combine all ingredients in a large casserole. Bake for 30 minutes, stirring at half time. Serve as a side dish. Serves 6-8. Fantastic served cold if there are leftovers.

Jittery Cook