

DINNERLY



Spanakopita Mac & Cheese

with Feta, Dill & Toasted Panko



30min



2 Servings

There's so many ways to get creative with mac and cheese, but we bet you haven't thought of this one yet. We're going Greek by combining everything we love about spanakopita, a savory spinach pie, with our favorite comfort food. So put down that boxed mac and cheese and live a little on the wild side. We've got you covered!

WHAT WE SEND

- 6 oz pasta shells ¹
- 1 medium yellow onion
- 1 oz panko ^{1,6}
- ¼ oz fresh dill
- 2 (1 oz) cream cheese ⁷
- 3 oz baby spinach
- 2 (1.4 oz) feta cheese ⁷

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- butter ⁷
- all-purpose flour ¹
- ¾ cup milk ⁷

TOOLS

- large pot
- 8x8-inch baking dish
- medium saucepan

ALLERGENS

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 870kcal, Fat 47g, Carbs 89g, Protein 26g

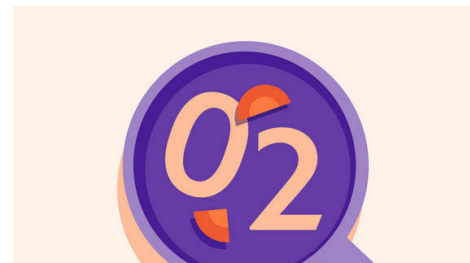


1. Boil pasta & prep

Bring a large pot of **salted water** to a boil over high. Add **pasta**; cook, stirring occasionally to avoid clumping, until al dente, 8–9 minutes. Reserve **1 cup cooking water**, then drain.

Cut **half of the onion** into ½-inch pieces (save rest for own use).

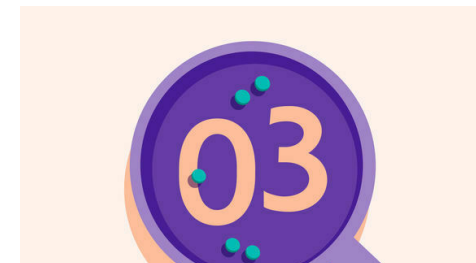
Butter an 8x8-inch baking dish. Preheat broiler with a rack in the center.



2. Toast panko & prep dill

Melt **2 tablespoons oil** in a medium saucepan over medium-high. Add **panko** and cook, stirring, until toasted, 2–3 minutes. Transfer to a bowl and set aside for step 5. Wipe out saucepan.

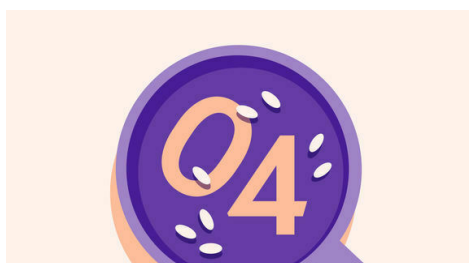
Coarsely chop **dill**, removing any large bits of stem. Set aside **1 teaspoon of the chopped dill** for serving in step 5.



3. Cook onions & prep sauce

Heat **1 tablespoon butter** in same saucepan over medium. Add **onions** and cook, stirring occasionally, until tender and just starting to brown, about 5 minutes.

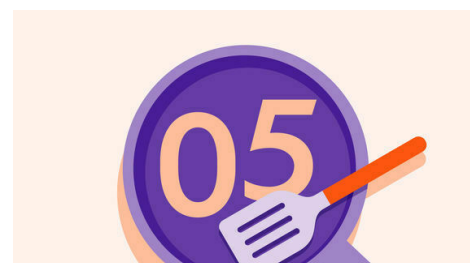
Add **1 tablespoon each of flour and butter**. Cook, stirring, until flour is toasted and butter is melted, about 1 minute.



4. Finish sauce & assemble

To saucepan with **onions**, whisk in **¾ cup milk** and **reserved cooking water**; bring to a simmer. Cook, whisking, until slightly thickened and coats back of a spoon, 2 minutes. Reduce heat to low; season to taste.

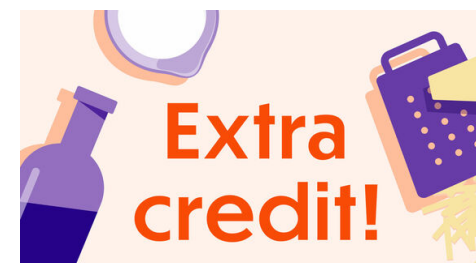
Stir in **all of the cream cheese** until melted. Stir in **spinach** until wilted. Add **pasta, dill**, and **half of the feta**; toss until combined.



5. Broil & serve

Transfer **pasta** to prepared baking dish; spread into an even layer. Cook on center oven rack until top is just starting to brown and sauce is bubbling, about 5 minutes. Remove from oven and sprinkle **toasted panko** over top.

Serve **spanakopita mac and cheese** with remaining **feta** crumbled over top and sprinkled with **reserved dill**. Enjoy!



6. Not a dill fan?

Swap it for fresh parsley!