

DINNERLY



No Chop! Plant-Based Ground Spanakopitza with Spinach & Feta

 ca. 20min  2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this spanakopitza? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the beef and spinach, assemble the pitas, and bake. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- 3 oz baby spinach
- 2 Mediterranean pitas ^{1,6,11}
- 2 oz feta ⁷
- ½ lb pkg plant-based ground ^{1,6,15}

WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper
- 1 large egg ³

TOOLS

- microplane or grater
- medium skillet
- rimmed baking sheet

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7), Sesame (11), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 630kcal, Fat 35g, Carbs 43g, Protein 37g



1. Brown plant-based ground

Preheat oven to 450°F with a rack in the upper third. Grate ½ **teaspoon** **garlic**.

Heat **2 teaspoons** **oil** in a medium skillet over medium-high. Add **plant-based ground**, **grated garlic**, and a **pinch** each of **salt** and **pepper**. Cook, breaking up into smaller pieces, until browned, 3–5 minutes.



4. Finish & serve

Divide **topping** between **pitas**, gently spreading to the edges. Bake on upper oven rack until **topping** is deeply browned and cooked through, about 5 minutes. Remove from oven and let stand for 5 minutes before cutting into wedges, if desired.

Serve **spanakopitza** with **remaining feta** sprinkled over top. Enjoy!



2. Finish topping

Stir **spinach** into skillet with **plant-based ground**; cook until just wilted, 1–2 minutes. Transfer to a medium heatproof bowl to let cool slightly, about 5 minutes. Crumble in **half of the feta**.

In a small bowl, whisk **1 large egg**; add to same bowl along with ½ **tablespoon** **oil**. Season with **salt** and **pepper** and stir to combine. Set aside until step 4.



5. ...

What were you expecting, more steps?



3. Toast pitas

Drizzle both sides of **pitas** generously with **oil**, then transfer to a rimmed baking sheet. Bake on upper oven rack until lightly toasted, flipping halfway through cooking time, 4–5 minutes per side.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!