

DINNERLY



Strong to the Finish, 'Cause

I Eats me Spinach...Ricotta Dumplings



30-40min



2 Servings

Well, blow me down! Popeye is turning 90 this year and is it really any wonder? The man loves spinach and it's clearly worked out—he looks great for his age! So, here's a new, dare we say, tastier twist on Popeye's usual straight up, canned spinach—creamy spinach-ricotta dumplings that are cooked in tomato sauce. Garlic bread brushed with Olive Oyl is the perfect pairing. We've got your spinach...

WHAT WE SEND

- baby spinach
- Italian hero roll ¹
- canned tomato sauce
- ricotta ⁷
- Parmesan ⁷
- garlic
- shallot

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- sugar

TOOLS

- skillet
- microplane or grater

ALLERGENS

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

NUTRITION PER SERVING

Calories 700kcal, Fat 29g, Carbs 83g, Proteins 27g



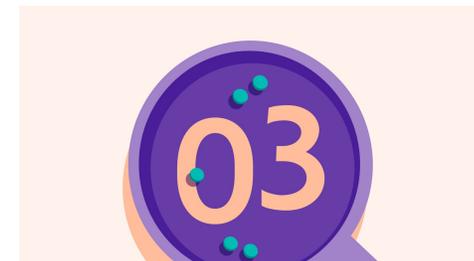
1. Prep ingredients

Preheat oven to 450°F with racks in the upper and lower third. Peel and finely chop **shallot**. Peel and finely chop **2 teaspoons garlic**. Peel 1 more clove, leaving it whole. Finely grate **Parmesan**. Split **hero rolls**, horizontally, if necessary. Finely chop 1 half, setting aside the remaining 3 halves.



2. Cook spinach

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **shallots** and cook, stirring, until lightly browned, 3–5 minutes. Add **spinach**, and a **pinch each salt and pepper**, and cook, stirring, until spinach is just wilted, 1–2 minutes. Transfer to a cutting board, let cool slightly, then finely chop.



3. Prep dumplings

In same skillet, stir together **1 tablespoon oil**, **1 teaspoon garlic**, **tomato sauce**, **½ cup water**, **½ teaspoon salt**, and **1 teaspoon sugar**. In a medium bowl, combine **1 egg**, **chopped roll**, and **1 tablespoon water**. Using a fork, mash together to form a paste. Add **spinach**, **ricotta**, **remaining garlic**, **⅔ of grated Parmesan**, **½ teaspoon salt**, and __a few ...



4. Bake dumplings

Gently form **spinach-ricotta mixture** into 8 (2-inch) dumplings and place in **sauce** in skillet. Drizzle with **oil**; bake on upper oven rack until golden-brown and firm, 15–20 minutes.



5. Make garlic bread & serve

Meanwhile, brush cut-sides of **rolls** generously with **oil**; season with **salt** and **pepper**. Bake on a rimmed baking sheet or foil on the lower oven rack, until golden and crisp, 5–7 minutes. Out of oven, immediately rub with **whole garlic clove**, then sprinkle with **remaining Parmesan**. Serve **spinach ricotta dumplings** and **sauce** with **garlic bread** alongside. Enjoy!



6. Make it ahead!

Popeye's days are jam-packed with action, usually thwarting Bluto. With days like that, we get why he might have been defaulting to spinach straight from the can. But, this recipe means you can have your spinach and eat it too because you can prep the dumpling mixture ahead. And then hold it in the fridge until you're ready to bake them at dinner.