

# DINNERLY



## Georgian Cheese Bread with Spinach & Red Pepper Pesto

 1h  2 Servings

This Georgian specialty, known as khachapuri, is as fun to make as it is to eat! We twist pizza dough into the shape of a boat that holds the most precious cargo—delicate spinach, piles of cheese, and perfectly jammy eggs. We've got you covered! (2-p plan serves 3; 4-p plan serves 6)



## WHAT WE SEND

- 1 lb pizza dough <sup>3</sup>
- 3¾ oz mozzarella <sup>1</sup>
- 5 oz baby spinach
- 4 oz ricotta <sup>1</sup>
- 2 oz feta <sup>1</sup>
- ¼ oz pkt toasted sesame seeds <sup>4</sup>
- ¼ oz sumac
- 2 (2 oz) roasted red pepper pesto <sup>1</sup>

## WHAT YOU NEED

- butter <sup>1</sup>
- garlic
- 3 large eggs <sup>2</sup>
- kosher salt & ground pepper
- all-purpose flour <sup>3</sup>

## TOOLS

- box grater
- microwave
- rimmed baking sheet
- parchment paper

## ALLERGENS

Milk (1), Egg (2), Wheat (3), Sesame (4).  
May contain traces of other allergens.  
Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 810kcal, Fat 39g, Carbs 76g, Protein 39g



### 1. Prep ingredients

Preheat oven to 375°F with a rack in the center. Add **dough** to a **lightly greased** bowl; let come to room temperature. Grate **mozzarella**.

Transfer **spinach** to a medium microwave-safe bowl. Tightly cover with plastic wrap; microwave until wilted, 30–60 seconds. Once cooled, transfer spinach to a clean kitchen towel and twist to squeeze out any moisture, discarding liquid.



### 2. Make filling

Coarsely chop **spinach**; return to same bowl. Grate **1 teaspoon garlic** directly into bowl. Add **mozzarella, ricotta, crumbled feta**, and **1 large egg white** (save yolk for step 4); stir to combine. Season with **salt** and **pepper**.

On a **floured** work surface, roll or stretch **dough** into an oval, about 8x16-inches. If dough springs back, let rest 5–10 minutes, and try again.



### 3. Assemble khachapuri

Line a baking sheet with parchment. Carefully transfer **dough** to prepared sheet. Spread **cheese mixture** over dough, leaving a 1-inch border around the edge.

Fold dough on longer sides in over the filling, creating a 1-inch thick crust. Pinch short ends together, then twist (at least 3 full twists) to form a boat shape. Curl twisted ends to the side as needed to fit on the baking sheet.



### 4. Assemble khachapuri

In a small bowl, combine **reserved yolk** and **1 tablespoon melted butter**. Brush **exposed dough edges** with **egg wash**, then sprinkle with **sesame seeds**.

Bake khachapuri on center oven rack until dough is puffed and firm (it won't be browned yet), 20–22 minutes.



### 5. Bake khachapuri

Using the back of a spoon, make 2 indentations in surface of **cheese filling**. Crack **1 large egg** into each well; top each with a **small pat of butter**, then season with **salt** and **pepper**.

Return to center oven rack and bake until **eggs** are almost set, 8–10 minutes more.



### 6. Finish & serve

Sprinkle **khachapuri** with **sumac**. Serve with **red pepper pesto** for spooning over top. Enjoy!