

DINNERLY



Spanakopita Pizza

with Caramelized Onion & Dill



30-40min



2 Servings

Introducing: SPANAKOPIZZA! We've got you covered!

WHAT WE SEND

- 1 lb pizza dough ¹
- 1 red onion
- ¼ oz fresh dill
- 5 oz baby spinach
- 4 oz ricotta ²
- 2 oz feta ²

WHAT YOU NEED

- olive oil
- garlic
- kosher salt & ground pepper
- all-purpose flour ¹

TOOLS

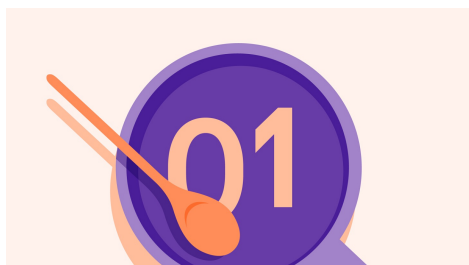
- rimmed baking sheet
- medium skillet

ALLERGENS

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

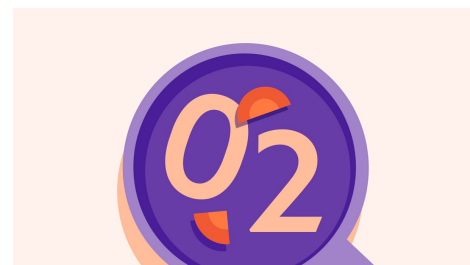
NUTRITION PER SERVING

Calories 790kcal, Fat 22g, Carbs 115g, Protein 34g



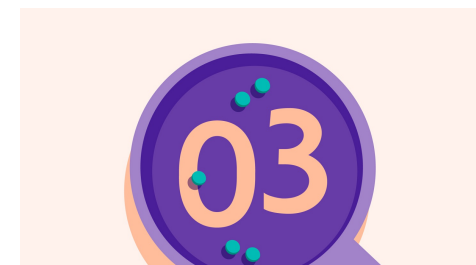
1. Prep ingredients

Preheat oven to 500°F with a rack in bottom third. Generously **oil** a rimmed baking sheet. Let **dough** come to room temperature. Thinly slice **1¼ cups onion**. Mince **1 large clove garlic**. Pick **dill fronds** from **stems**; finely chop stems and roughly chop fronds, separately.



2. Caramelize onions

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **onions** and **¼ teaspoon salt**, cover, and cook, stirring occasionally, until softened and golden, about 5 minutes. Uncover, and continue cooking until onions are deep golden brown, 1–2 minutes.



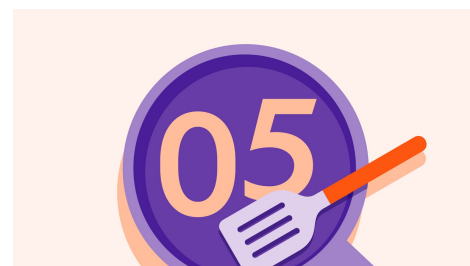
3. Add spinach

Stir **garlic** and **chopped dill stems** into **onions** and cook until fragrant, about 1 minute. Remove from heat, stir in **spinach** and **½ of the chopped dill fronds**; season to taste with **salt** and **pepper**. Cover and set aside, off heat, to wilt until step 5.



4. Roll out dough

Meanwhile, in a medium bowl, combine **ricotta** and **feta**, breaking up feta with the tines of a fork; season to taste with **salt** and **pepper**. On a **floured** surface, roll or stretch **pizza dough** to a rectangle, about 10x13-inch. If dough springs back, cover and let sit 5–10 minutes before rolling again. Carefully transfer to prepared baking sheet.



5. Assemble & bake pizza

Spread **ricotta mixture** over **dough**, top with **spinach-onion mixture** and drizzle with **oil**. Bake **pizza** in bottom third of oven until browned and bubbling, 12–18 minutes. Use a spatula to loosen, then slide **pizza** onto cutting board. Drizzle all over with **olive oil**, top with **remaining dill**, a **pinch of salt**, and a **few grinds of pepper**. Enjoy!



6. Take it to the next level

Put together a Greek salad to serve alongside this Greek-inspired pie. Roughly chop cucumbers, tomatoes, green peppers, feta cheese, and kalamata olives. Throw together a quick vinaigrette with olive oil, red wine vinegar, a bit of dried oregano, salt & pepper. Toss together and serve with the pizza.