

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

- 1 yellow onion
- 6 oz pasta shells ²
- 1 oz panko ²
- ¼ oz fresh dill
- 2 (1 oz) cream cheese ¹
- 5 oz baby spinach
- 2 (2 oz) feta ¹

WHAT YOU NEED

- kosher salt & ground pepper
- butter ¹
- olive oil
- all-purpose flour ²
- ¾ cup milk ¹

TOOLS

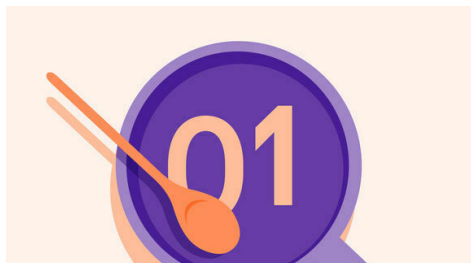
- large pot
- 8x8-inch baking dish
- medium saucepan

ALLERGENS

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

NUTRITION PER SERVING

Calories 890kcal, Fat 50g, Carbs 91g, Protein 27g

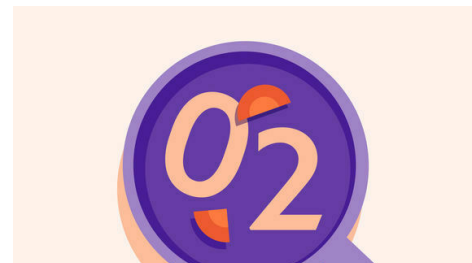


1. Prep ingredients

Preheat broiler with a rack in the center. Bring a large pot of **salted water** to a boil. **Butter** an 8x8-inch baking dish.

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

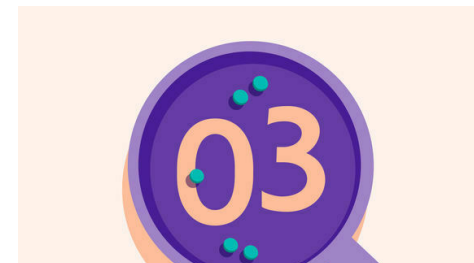
Add **pasta** to boiling water; cook, stirring occasionally to avoid clumping, until al dente, 8–9 minutes. Reserve **1 cup cooking water**, then drain.



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.

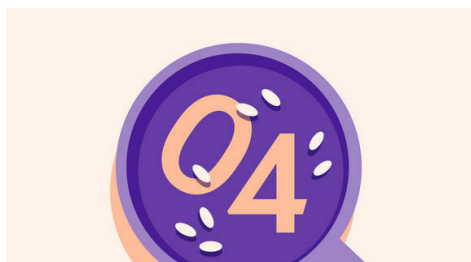
Coarsely chop **dill**, removing any large bits of stem.



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.

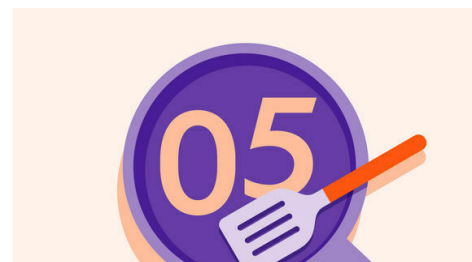
Add **1 tablespoon each of flour and butter**. Cook, stirring, until flour is toasted and butter is melted, about 1 minute.



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.

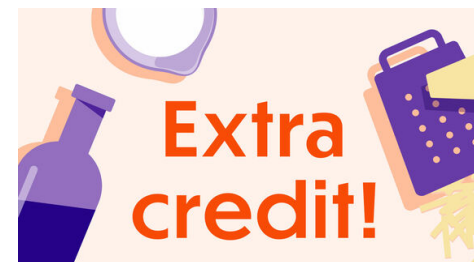
Stir in **all of the cream cheese** until melted. Stir in **spinach** until wilted. Add **pasta**, **half of the feta**, and **all but 1 teaspoon of the dill**; toss to combine.



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 and dill** sprinkled over top. Enjoy!



6. Not a dill fan?

Swap it for fresh parsley!