



**FAST**

**ONE SKILLET**

## Grass-Fed Beef Spanakopita Pie

with Cucumber & Romaine Salad



30-40min



2 Servings

We're channeling all the familiar flavors of spanakopita in this pie, but with a few game-changing twists. Grass-fed ground beef is added to the fresh spinach, cheese, onion, and dill, then the filling is piled into a tortilla, which becomes the perfect flaky, buttery crust.



## What we send

- cucumber
- goat cheese <sup>7</sup>
- (10-inch) flour tortillas <sup>1</sup>
- grass-fed ground beef
- baby spinach
- romaine heart
- red onion
- pepperoncini <sup>12</sup>
- fresh dill

## What you need

- kosher salt & ground pepper
- olive oil
- red wine vinegar

## Tools

- skillet

## Allergens

Wheat (1), Milk (7), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 940kcal, Fat 57g, Carbs 54g, Proteins 53g



### 1. Brown beef & onions

Preheat oven to 425°F with a rack in the center position. Peel and finely chop **onion**. Heat **2 teaspoons oil** in a medium ovenproof skillet over medium-high. Add onions, **beef**, and a **pinch of salt** and cook, breaking up into large pieces, until onions are softened and beef is browned, about 8 minutes. Drain off any fat from skillet, if necessary.



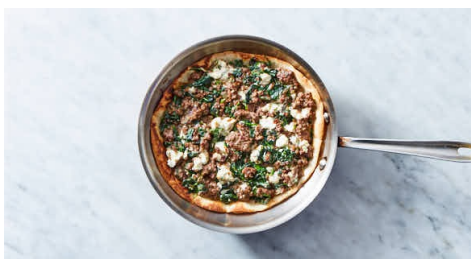
### 2. Add spinach

Add **spinach** and a **pinch of salt** to beef in skillet and cook, stirring, until wilted, about 1 minute. Transfer **beef-spinach mixture** to a large bowl and allow to cool slightly while you prep the ingredients in step 3. Wash out skillet.



### 3. Mix filling

Coarsely chop **dill fronds and stems** together. Crumble **all of the goat cheese**. To the bowl with the **beef-spinach mixture**, stir in dill, **1 large egg**, and a **pinch each salt and pepper**. Fold in goat cheese. Melt **1 tablespoon butter** in same skillet over medium heat. Brush **tortillas** on both sides with melted butter, then stack.



### 4. Toast tortilla crust

Add stacked **tortillas** to same skillet over medium-high heat; cook until lightly browned, about 4 minutes. Keeping tortillas stacked, slide onto a cutting board. Flip the stacked tortillas; return to skillet, browned-side up. Fill with **beef-spinach mixture**, spreading into an even layer. Bake on the center rack until **tortilla crust** is golden, about 15 minutes.



### 5. Prep salad

While the **spanakopita pie** bakes, thinly slice **romaine** crosswise, discarding end. Trim ends from **cucumber** (peel if desired), then thinly slice into rounds. Trim ends from **pepperoncini**, then finely chop. In a large bowl, whisk together **2 teaspoons vinegar** and **1 tablespoon oil**; season to taste with **salt** and **pepper**.



### 6. Finish & serve

Let **spanakopita pie** sit for 5 minutes before serving. To the bowl with **dressing**, add **lettuce**, **cucumbers**, and **pepperoncini**, tossing to coat. Cut **spanakopita pie** into wedges and serve with **salad** alongside. Enjoy!