

DINNERLY



Beefy Spanakopitza with Spinach & Feta



ca. 20min



2 Servings

This big, fat Greek mashup of spanakopita and pizza has all the trappings of the former, but without all the fuss of layering finicky phyllo dough or making your own dough from scratch, for the latter. We swap in easy-to-deal-with pocketless pitas, then layer them with ground beef, wilted spinach, garlic, and crumbled feta—Mamma Mia! Crank up the Abba, and serve with lots of olive oil drizzled over top. We've got you covered!

WHAT WE SEND

- garlic (use 1 large clove)
- 3 oz baby spinach
- 1 pkg ground beef
- 1½ oz feta cheese ²
- 2 Mediterranean pitas ^{3,4,5}

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- eggs ¹

TOOLS

- medium skillet
- rimmed baking sheet

ALLERGENS

Egg (1), Milk (2), Sesame (3), Soy (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 690kcal, Fat 43g, Carbs 38g, Protein 38g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Peel and finely chop **1 teaspoon garlic**. Coarsely chop **spinach**. In a small bowl, lightly beat **1 large egg**.



2. Brown ground beef

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **beef**, **1 teaspoon chopped garlic**, and **a pinch each salt and pepper**. Cook, breaking it up into smaller pieces, until browned, about 4 minutes. Carefully spoon off **most of the fat**.



3. Make topping

Stir **chopped spinach** into skillet and cook until just wilted, about 1 minute. Transfer mixture to a medium heatproof bowl to cool slightly, about 5 minutes. Crumble **half of the feta** into bowl. Add **beaten egg** and **½ tablespoon oil**, stirring to combine. Season with **a pinch each salt and pepper**.



4. Toast pitas

Meanwhile, drizzle **pitas** generously with **oil** on both sides, then transfer to a rimmed baking sheet. Bake on upper oven rack until pita is lightly toasted on both sides, 4–5 minutes per side. Remove baking sheet from oven.



5. Bake pitzas & serve

Divide **topping** between **pitas**, gently spreading it to the edges. Bake on upper oven rack until **beef** is deeply browned, about 5 minutes. Let stand 5 minutes, then cut into wedges. Sprinkle with **remaining feta**. Enjoy!



6. Opa!

Get 'em all the way to the Greek with a salad of chopped cucumbers, fresh dill, sliced red onion, halved Kalamata olives, lemon juice, salt, and pepper.