

DINNERLY



Greek Stuffed Pita with Spinach, Feta & Olives



20-30min



2 Servings

We took our love for pizza, stuffed it with a Greek flavor party, and broiled it to a pizza masterpiece. Moral of the story, you can achieve whatever you put your mind (and tastebuds) to. We've got you covered!

WHAT WE SEND

- 3¾ oz mozzarella ¹
- 2 oz sun-dried tomatoes
- 1 oz Kalamata olives
- 2 oz feta ¹
- 5 oz baby spinach
- 4 Mediterranean pitas ^{2,3,4}

WHAT YOU NEED

- red wine vinegar (or white wine vinegar)
- olive oil
- kosher salt & ground pepper

TOOLS

- box grater
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 770kcal, Fat 40g, Carbs 79g, Protein 34g



1. Prep ingredients

Preheat broiler with a rack in the top position.

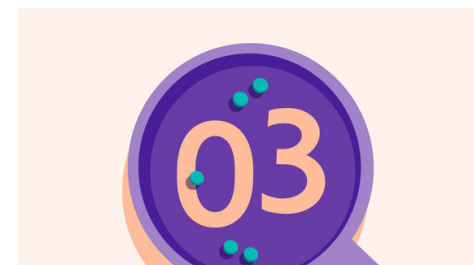
Shred **mozzarella** on the large holes of a box grater.

Coarsely chop **sun-dried tomatoes** and **olives**.



2. Prep spinach filling

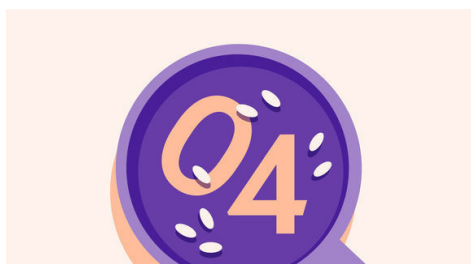
In a large bowl, whisk together 2 **teaspoons vinegar** and 1 **tablespoon oil**; season to taste with **salt** and **pepper**. Crumble in **feta**. Add **spinach**, **sun-dried tomatoes**, and **olives**, tossing to combine.



3. Toast pitas & assemble

Lightly brush both sides of **pitas** with **oil**. Toast directly on top oven rack until browned and crisp, 1–2 minutes per side (watch closely as broilers vary). Transfer to a cutting board.

Top 2 pitas with **spinach filling** and **half of the mozzarella**. Cover with remaining pitas. Transfer to a rimmed baking sheet and sprinkle **remaining mozzarella** over top.



4. Broil & serve

Broil on top oven rack until **cheese** is melted and browned in spots, 1–2 minutes (watch closely).

Cut **Greek stuffed pitzas** into wedges and serve. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!