

DINNERLY



No Chop! Plant-Based Spanakopitza

Spinach & Feta



ca. 20min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this plant-based spanakopitza? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the Impossible patties and spinach, assemble the pitas, and bake. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- ½ lb pkg Impossible patties⁶
- 3 oz baby spinach
- 2 Mediterranean pitas^{1,6,11}
- 2 oz feta⁷

WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper
- 1 large egg³

TOOLS

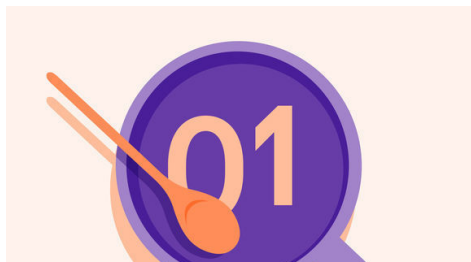
- microplane or grater
- medium skillet
- rimmed baking sheet

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

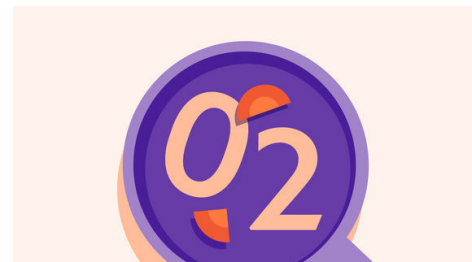
Calories 590kcal, Fat 33g, Carbs 44g, Protein 34g



1. Brown plant-based ground

Preheat oven to 450°F with a rack in the upper third. Grate ½ **teaspoon** **garlic**.

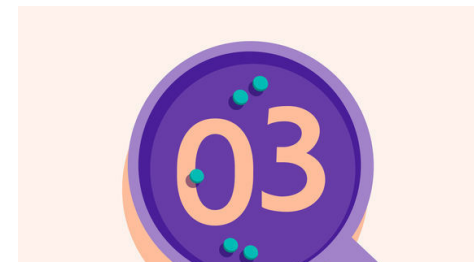
Heat **2 teaspoons** **oil** in a medium skillet over medium-high. Add **Impossible patties**, **grated garlic**, and **a pinch** each of **salt** and **pepper**. Cook, breaking up into smaller pieces, until browned, 3–5 minutes. Carefully spoon off **most of the fat**.



2. Make topping

Stir **spinach** into skillet with **plant-based ground**; cook until just wilted, 1–2 minutes. Transfer to a medium heatproof bowl to let cool slightly, about 5 minutes. Crumble in **half of the feta**.

In a small bowl, whisk **1 large egg**; add to bowl with plant ground and spinach along with ½ **tablespoon** **oil**. Season with **salt** and **pepper**; stir to combine. Set aside until step 4.



3. Toast pitas

Drizzle both sides of **pitas** generously with **oil**, then transfer to a rimmed baking sheet. Bake on upper oven rack until lightly toasted, flipping halfway through cooking time, 4–5 minutes per side.



4. Finish & serve

Divide **plant-based ground** and **spinach** **topping** between **pitas**, gently spreading to the edges. Bake on upper oven rack until **plant-based ground** is deeply browned, about 5 minutes. Remove from oven and let stand for 5 minutes before cutting into wedges, if desired.

Serve **plant-based ground spanakopitza** with **remaining feta** sprinkled over top. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

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