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Cheesy Spinach Pie

with Crunchy Fillo Topping



30-40min



2 Servings

There's nothing we like more than hands-free cooking and this recipe is a fine example. Chop two things, stir together the rest with a bit of broth, and stick it in the oven. Tossed with melted butter, the fillo topping gets golden and crunchy, while the orzo mixture underneath cooks up creamy and tender, no pre-cooking required. Cook, relax and enjoy!

What we send

- frozen chopped spinach
- onion
- fresh dill sprigs
- kalamata olives
- vegetable broth

What you need

- coarse salt
- freshly ground black pepper
- olive oil

Tools

- small saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 710.0kcal, Fat 37.5g, Proteins 20.1g, Carbs 68.5g



1. Prep ingredients

Preheat oven to 400°F. Trim, peel, and chop onion. Finely chop dill and crumble feta. Roughly chop olives and defrost spinach if necessary.



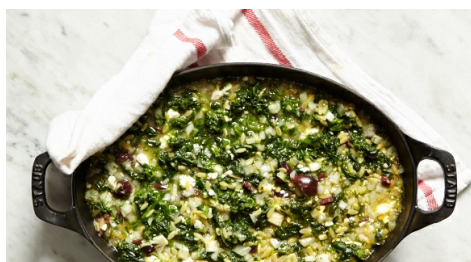
2. Prepare filling

Combine onion, spinach (and any liquid from defrosting), feta, olives, orzo, 1 tablespoon oil and 1 teaspoon salt in a medium bowl and toss to combine. Transfer mixture to a 2-quart baking dish (or 8-by-8-inch baking dish).



3. Heat broth

Combine broth and ½ cup water in a small saucepan over high heat. Bring to a boil and pour over orzo mixture and stir to combine.



4. Bake orzo

Bake orzo until bubbling, 10 minutes.



5. Make topping

While orzo bakes, melt butter in a small saucepan or in the microwave. Cut fillo into 2-inch strips and toss with butter. Arrange fillo on top of orzo.



6. Finish baking

Return baking dish to oven and continue to bake until golden brown, 10-15 minutes. Let cool 5 minutes before eating. Enjoy!