



## Spanakopita Flatbread

with Cucumber Salad



20-30min



2 Servings

We love everything about classic Greek spanakopita—crispy phyllo, creamy cheese, tender spinach, and fresh dill. But, it's definitely not a weeknight endeavor! So, we've reimaged it by turning spanakopita into an easy flatbread! Lightly broiled pocketless pitas offer the crackling crunch. Spinach, ricotta, and feta cheese unite in the filling. And a cucumber-dill salad brings it all home.



## What we send

- 1 shallot
- 1 cucumber
- garlic
- ¼ oz fresh dill
- 2 oz feta <sup>1</sup>
- 5 oz baby spinach
- 2 Mediterranean pitas <sup>2,3,4</sup>
- 4 oz ricotta <sup>1</sup>

## What you need

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

## Tools

- medium skillet
- 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 580kcal, Fat 30g, Carbs 59g, Protein 22g



### 1. Cook shallots

Halve and thinly slice **shallot** through the root end.

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add sliced shallots and **¼ teaspoon salt**; cook, stirring occasionally, until deep golden brown, about 8 minutes (if browning too quickly, add 1 tablespoon water at a time, as needed). Remove from heat.



### 4. Make spinach filling

Preheat broiler with a rack in the top position.

Add **spinach** and **chopped dill stems** to skillet with **shallots** over medium heat. Cover and cook until spinach is wilted, about 2 minutes.

Remove from heat, then stir in **¾ of the chopped dill fronds** (reserve remaining for step 6). Season to taste with **salt** and **pepper**.



### 2. Prep ingredients

While **shallots** cook, cut **half of the cucumber** (save rest for own use) into thin slices on an angle (peel first, if desired).

Finely chop **1 teaspoon garlic**.

Pick **dill fronds** from **stems**; finely chop stems and coarsely chop fronds, keeping them separate.

Crumble **all of the feta**.



### 5. Broil pitas

Brush each **pita** lightly with **oil** and place on a rimmed baking sheet. Broil on top oven rack until golden, 1-2 minutes per side (watch closely).

Divide **ricotta** between pitas and spread to the edges; season with **salt** and **pepper**. Sprinkle each pita with **crumbled feta**. Broil on top oven rack until warmed through, about 1 minute (watch closely).



### 3. Prep cucumber salad

In a medium bowl, combine **cucumbers** and **chopped garlic**. Season to taste with **salt**. Set cucumber salad aside, stirring occasionally, until step 6.



### 6. Finish & serve

Divide **spinach filling** between **pitas** and fold over to close; cut each in half. Add **reserved chopped dill fronds**, **1 tablespoon oil**, **½ tablespoon vinegar**, and **a few grinds of pepper** to bowl with **cucumbers**; stir to combine.

Serve **flatbreads** with **cucumber-dill salad** alongside. Enjoy!