



Taste of Greece: Spanakopita Flatbread

with Cucumber-Dill 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 reimagined 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
- ½ oz fresh dill
- 2 pieces feta cheese ⁷
- 3 oz baby spinach
- 2 Mediterranean pitas ^{1,6,11}
- 1 container ricotta ⁷

What you need

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

Tools

- medium skillet
- rimmed baking sheet

Allergens

Wheat (1), 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 530kcal, Fat 30g, Carbs 49g, Proteins 21g



1. Cook shallots

Halve and thinly slice **all of the shallot** lengthwise. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add shallots and **¼ teaspoon salt** to skillet and cook 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 top rack 6 inches from heat source. 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), and season to taste with **salt and pepper**.



2. Prep ingredients

While **shallots** cook, trim ends from **cucumber** (peel if desired), then thinly slice on an angle. Finely chop **1 teaspoon garlic**. Pick **dill fronds** from **stems**, then 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 **half of the ricotta** (save rest) 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**, **chopped garlic**, and **¼ teaspoon salt**. Set aside, stirring occasionally, until step 6.



6. Finish & serve

Divide **spinach filling** between **pitas** and fold over to close; halve each. Add **reserved chopped dill fronds**, **1 tablespoon oil**, **½ tablespoon vinegar**, and **a few grinds of pepper** to bowl with **cucumbers**, stirring to combine. Serve **flatbreads** with **cucumber-dill salad** alongside. Enjoy!