

DINNERLY



Greek Flatbread with Spinach, Mozzarella & Feta Cheese

 20-30min  2 Servings

Flatbread is code for "pizza-feels-but-healthier-and-in-less-time." And this one is no different, with its crisp pita base, tangy tomato sauce, two types of cheese, and caramelized onion and spinach topping. It's a quick, crowd-pleasing way to get your fill of fresh, hot "pizza" without picking up the phone. We've got you covered!

WHAT WE SEND

- garlic (use 1 large clove)
- 1 medium red onion
- 1 pkg mozzarella ¹
- 1 can tomato sauce
- 3 oz baby spinach
- 2 Mediterranean pitas ^{2,3,4}
- 1½ oz piece feta ¹

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- box grater
- 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 560kcal, Fat 29g, Carbs 52g, Protein 22g



1. Prep ingredients

Preheat oven to 475°F with a rack in the center. Peel and finely chop **1 teaspoon garlic**. Peel and quarter **onion**; finely chop ¼ of the onion (you should have about ¼ cup) and thinly slice remaining. Coarsely shred **mozzarella** on the large holes of a box grater.



2. Make sauce

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **1 teaspoon chopped garlic** and **chopped onions**; cook until fragrant, about 1 minute. Add **tomato sauce** and **¼ cup water**; season to taste with **salt** and **pepper**. Bring to a boil, then cook until reduced to ½ cup, 4–5 minutes. Transfer to a liquid measuring cup. Rinse and dry skillet.



3. Cook spinach & onions

Heat **1 tablespoon oil** in same skillet over medium. Add **sliced onions** and season with **salt**; cook, stirring occasionally, until lightly browned and softened, about 5 minutes. Cover and cook until tender, about 2 minutes. Add **spinach** in batches, stirring, until just wilted, 1–2 minutes. Season to taste with **salt** and **pepper**; set aside until ready to serve.



4. Bake flatbreads

Meanwhile, place **pitas** on a rimmed baking sheet and lightly brush both sides with **oil**. Bake on center oven rack until bottoms are crisp, about 4 minutes. Flip pitas, then spread **tomato sauce** on top of each and sprinkle with **mozzarella**. Bake until cheese is melted and the bottom is crisp, 2–3 minutes.



5. Top flatbreads & serve

Top **flatbreads** with **spinach and onions**, then crumble **feta** over top. Lightly drizzle with **oil** and serve. Enjoy!



6. Make it meaty!

Do you have a meat-lovers' pizza eater on your hands? Personalize a pizza by topping it with grilled chicken or steak.