



## Spanakopita Flatbread

with Cucumber-Dill Salad



30-40min



4 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 goat cheese unite in the filling. And a cucumber-dill salad brings it all home.

## What we send

- garlic
- shallot
- cucumbers
- baby spinach
- fresh dill

## What you need

- kosher salt & ground pepper
- olive oil
- red wine vinegar

## Tools

- 2 rimmed baking sheets
- large skillet

## Allergens

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

## Nutrition per serving

Calories 470kcal, Fat 24g, Carbs 46g, Proteins 17g



### 1. Cook shallots

Halve, peel, and thinly slice **all of the shallots** lengthwise. Heat **2 tablespoons oil** in a large skillet over medium-high. Add shallots and **½ teaspoon salt** to skillet and cook until deep golden-brown, adding **1 tablespoon water** at a time if browning too quickly, about 10 minutes. Remove from heat.



### 4. Make spinach filling

Preheat broiler with top rack 6 inches from heat source. Add **spinach** and **chopped dill stems** to shallots in skillet over medium heat, cover, and cook until spinach is wilted, about 2 minutes. Remove from heat, 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 **cucumbers**, then thinly slice on an angle. Peel and finely chop **2 large garlic cloves**. Pick **dill fronds** from **stems**; finely chop stems and roughly chop fronds, keeping them separate. Crumble **all of the goat cheese**.



### 5. Broil pitas

Brush each **pita** lightly with **oil**; divide between 2 rimmed baking sheets. Broil 1 sheet at a time, flipping pitas halfway through, until golden, 1-2 minutes per side (watch closely). Divide **ricotta** between pitas, spread to the edges, and season to taste with **salt** and **pepper**. Sprinkle with **goat cheese**, return to broiler to warm, about 1 minute (watch closely).



### 3. Prep cucumbers

In a medium bowl, combine **cucumbers**, **chopped garlic**, and **½ teaspoon salt**. Let it sit, stirring occasionally, until step 6.



### 6. Finish & serve

Divide **spinach** filling between pitas and fold over to close, then cut in half. To **cucumbers**, add **1 tablespoon vinegar**, **2 tablespoons oil**, **reserved chopped dill fronds**, and **a few grinds pepper**, and stir to combine. Serve **flatbreads** with **cucumber-dill salad** alongside. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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