

DINNERLY



Spanakopita Pizza with Caramelized Onion & Dill

 20-30min  2 Servings

We think you're gonna love our big fat Greek spanakopita pizza! It's got all the trappings of a solid spanakopita, but without all of the muss and fuss of layering finicky phyllo dough. Crispy pizza crust, bubbly, browned ricotta and goat cheeses, sweet caramelized onions, fresh dill, wilted spinach, and garlic —Mamma Mia! Crank up the Abba and serve with lots of olive oil drizzled over top. We!..

WHAT WE SEND

- garlic
- red onion
- fresh dill
- baby spinach

WHAT YOU NEED

- all-purpose flour ¹
- coarse kosher salt
- freshly ground pepper
- olive oil

TOOLS

- medium skillet
- rimmed baking sheet

ALLERGENS

Wheat (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 667.0kcal, Fat 26.4g, Proteins 26.2g, Carbs 82.2g



1. Prep ingredients

Preheat oven to 500°F with a rack in bottom third. Generously **oil** a rimmed baking sheet. Let **dough** come to room temperature. Trim ends from **onion**, then halve, peel, and thinly slice **1¼ cups** lengthwise. Peel and finely chop **1 large clove garlic**. Pick **dill fronds** from **stems**; finely chop stems and roughly chop fronds, separately.



2. Caramelize onions

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **onions** and **¼ teaspoon salt**, cover, and cook, stirring occasionally, until softened and golden, about 5 minutes. Uncover, and continue cooking until onions are deep golden brown, 1–2 minutes.



3. Add spinach

Stir **garlic** and **chopped dill stems** into **onions** and cook until fragrant, about 1 minute. Remove from heat, stir in **spinach** and **½ of the chopped dill fronds**; season to taste with **salt** and **pepper**. Cover and set aside to wilt until step 5.



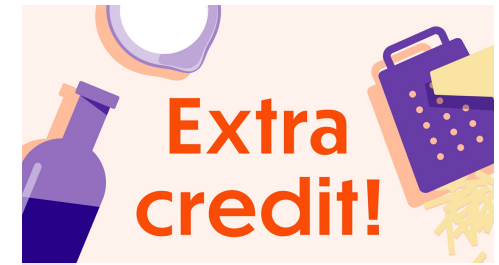
4. Roll out dough

Meanwhile, in a medium bowl, combine **ricotta** and **goat cheese**; season to taste with **salt** and **pepper**. On a **floured** surface, roll or stretch **pizza dough** to a rectangle, about 10" x 13". If dough springs back, cover and let sit 5–10 minutes before rolling again. Carefully transfer to prepared baking sheet.



5. Assemble & bake pizza

Spread **ricotta mixture** over dough, top with **spinach-onion mixture** and drizzle with **oil**. Bake **pizza** in bottom third of oven until browned and bubbling, 12–18 minutes. Use a spatula to loosen, then slide **pizza** onto cutting board. Drizzle all over with **olive oil**, top with **remaining dill**, a **pinch of salt**, and a **few grinds of pepper**. Enjoy!



6. Take it to the next level

Put together a Greek salad to serve alongside this Greek-inspired pie. Roughly chop cucumbers, tomatoes, green peppers, feta cheese, and kalamata olives. Throw together a quick vinaigrette with olive oil, red wine vinegar, a bit of dried oregano, salt & pepper. Toss together and serve with the pizza.