



Spanakopita-Inspired Flatbreads with Marinated Tomatoes

Veggie

30 Minutes



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CUSTOM RECIPE
This is a Custom Recipe. If you chose to add shrimp, simply follow the instructions on the back of this card and you're set. Happy cooking!

- Ricotta Cheese
- Shrimp
- Feta Cheese, crumbled
- Flatbread
- Baby Spinach
- Red Onion
- Baby Tomatoes
- Lemon
- Green Onion
- Mayonnaise
- Dill-Garlic Spice Blend

HELLO RICOTTA

This versatile soft cheese can be used for savoury and sweet applications!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** (Ingredient)

Bust out

Baking sheet, measuring spoons, silicone brush, zester, large bowl, small bowl, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Ricotta Cheese	100 g	200 g
Shrimp	285 g	570 g
Feta Cheese, crumbled	½ cup	1 cup
Flatbread	2	4
Baby Spinach	113 g	227 g
Red Onion	56 g	113 g
Baby Tomatoes	113 g	227 g
Lemon	1	1
Green Onion	1	2
Mayonnaise	2 tbsp	4 tbsp
Dill-Garlic Spice Blend	1 tsp	2 tsp
Unsalted Butter*	1 tbsp	2 tbsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



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1 Prep and marinate tomatoes

- Peel, then cut **half the onion** into ½-inch pieces (whole onion for 4 ppl).
- Thinly slice **green onion**.
- Zest, then juice **half the lemon** (whole lemon for 4 ppl).
- Roughly chop **spinach**. (**TIP:** Place spinach in a bowl, then roughly chop using a pair of kitchen shears or scissors!)
- Halve **tomatoes**.
- Add ½ **tbsp** (1 tbsp) **lemon juice**, ½ **tsp** (1 tsp) **sugar** and ½ **tbsp** (1 tbsp) **oil** to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **tomatoes**, then toss to coat.



4 Make ricotta mixture

- Meanwhile, add **ricotta**, **mayo**, **Dill-Garlic Spice Blend**, **half the green onions**, **half the feta**, ¼ **tsp** (½ tsp) **lemon zest** and ½ **tbsp** (1 tbsp) **lemon juice** to a small bowl.
- Season with **pepper**, then stir to combine.



2 Cook onions and spinach

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **butter**, then swirl the pan until melted.
- Add **onions**. Season with **salt** and **pepper**. Cook, stirring occasionally, until softened, 2-3 min.
- Add **spinach**. Cook, stirring occasionally, until wilted, 2-4 min.
- Remove from heat.

If you've opted to add **shrimp**, using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Season with **salt** and **pepper**. Heat the same pan over medium-high. When hot, add ½ **tbsp** (1 tbsp) **oil**, then **shrimp**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min.**



5 Bake flatbreads

- Spread **ricotta mixture** over **toasted flatbreads**, then top with **onion-spinach mixture** and **remaining feta**.
- Bake **assembled flatbreads** in the **middle** of the oven, until golden-brown and crisp, 6-8 min. (**NOTE:** For 4 ppl, bake flatbreads in the middle and top of the oven, rotating sheets halfway through.)

Top **flatbreads** with **shrimp** when you assemble them.



3 Toast flatbreads

- Meanwhile, arrange **flatbreads** on an unlined baking sheet, then brush with ½ **tbsp oil**. (**NOTE:** For 4 ppl, use 2 unlined baking sheets, with ½ tsp oil per sheet.)
- Toast in the **bottom** of the oven until softened, 2-5 min. (**NOTE:** For 4 ppl, toast in the middle and bottom of the oven.)



6 Finish and serve

- Cut **flatbreads** into quarters.
- Divide **flatbreads** between plates, then top with **marinated tomatoes** and **remaining green onions**.

Dinner Solved!