

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!

Spanakopita-Inspired Flatbreads

with Marinated Tomatoes

Veggie

30 Minutes



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Ricotta Cheese





Feta Cheese,



Flatbread

Lemon

Mayonnaise

crumbled



Baby Spinach





Baby Tomatoes



Green Onion







Dill-Garlic Spice Blend



Start here

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

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

Bust out

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

Ingredients

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	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	1/2	1
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*		

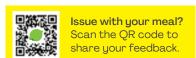
Salt and Pepper*

- * 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.





Prep and marinate tomatoes

- Peel, then cut **half the onion** (whole onion for 4 ppl) into ½-inch pieces.
- 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.

If you've opted to add **shrimp**, using a strainer, drain and rinse, then pat dry with paper towels. Season with **salt** and **pepper**. Heat a large non-stick pan over medium-high heat. When hot, add ½ **tbsp** (1 tbsp) **oil**, then **shrimp**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min.** Remove from heat, then transfer to a plate. Reuse the same pan to cook **onions** and **spinach** in step 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.



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 tbsp 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.)



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.



Bake flatbreads

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



Finish and serve

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

Top **flatbreads** with **shrimp** when assembling.

Dinner Solved!