



In your box

- 2 Roma Tomatoes
- 2 oz. Crumbled Feta Cheese
- 2 Green Onions
- 2 Garlic Cloves
- 2 oz. Sour Cream
- 5 oz. Baby Spinach
- 6 Small Flour Tortillas
- 2 tsp. Chimichurri Seasoning
- 3 oz. Shredded Mozzarella
- 1 Lemon

Customize It Options

- 12 oz. Impossible Burger
- 10 oz. Antibiotic-Free Ground Beef
- 12 oz. Diced Boneless Skinless Chicken Breasts

*Contains: milk, wheat

You will need

Olive Oil, Salt, Pepper

Large Non-Stick Pan, Mixing Bowl

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Classic Meal Kit



Spanakopita Quesadillas

with sour cream and tomato

NUTRITION per serving—Calories: 674, Carbohydrates: 61g, Sugar: 9g, Fiber: 7g, Protein: 27g, Sodium: 1554mg, Fat: 37g, Saturated Fat: 15g
 Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

30-40 min.

Cook Within

7 days

Difficulty Level

Easy

Spice Level

Not Spicy

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **green onions**



Customize It Instructions

- Meatlovers! If adding protein, season with a pinch of **salt** and **pepper** and cook with 1 tsp. **olive oil** in a large non-stick pan over medium-high heat. If using **Impossible burger**, break up until heated through, 4-6 minutes. If using **ground beef**, break up until no pink remains and beef reaches minimum internal temperature, 4-6 minutes. If using **diced chicken**, pat dry and stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes. Add proteins to **quesadillas** as desired.

1. Prepare the Ingredients

- Trim and thinly slice **green onions**, keeping white and green portions separate.
- Halve **lemon** lengthwise. Cut one half into wedges and juice the other half.
- Core **tomatoes** and cut into ¼" dice.
- Coarsely chop **spinach**.
- Mince **garlic**.

2. Make the Filling

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **white portions of green onions** to hot pan and stir occasionally until tender, 1-2 minutes.
- Add **garlic** and cook until aromatic, 30-60 seconds.
- Add **spinach** and **seasoning blend** and stir constantly until spinach is wilted, 2-3 minutes.
- Remove from burner. Transfer filling to a plate. Wipe pan clean and reserve.



3. Make the Tomato Topping

- Combine **tomatoes**, **green portions of green onions**, 1 tsp. **lemon juice**, 1 tsp. **olive oil**, and a pinch of **salt** and **pepper** in a mixing bowl. Set aside.



4. Assemble the Quesadillas

- Place **tortillas** on clean work surface.
- Divide **mozzarella** and **feta** equally among tortillas, placing on one half. Top cheeses evenly with **filling**.
- Fold tortillas in half, covering filling.



5. Cook Quesadillas and Finish Dish

- Return pan used to cook filling to medium heat and add 1 Tbsp. **olive oil**. Working in batches, add three or four **quesadillas** to hot pan (there should be no overlap). Cook until golden brown, 2-4 minutes per side.
- Repeat with remaining quesadillas. If pan becomes dry, replenish with 2 tsp. **olive oil**. Remove from burner.
- Plate dish as pictured on front of card, topping quesadillas with **tomato topping** and **sour cream**. Squeeze **lemon wedges** over to taste. Bon appétit!