



In your box

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

Customize It Options

- 10 oz. Steak Strips
- 12 oz. Impossible Burger
- 13½ oz. Organic Boneless Skinless Chicken Breasts
- 10 oz. Ground Turkey

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

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	

Rest steak or pork after cooking, 3 minutes.

Classic Meal Kit



Spanakopita Quesadillas

with sour cream and tomato

NUTRITION per serving—Calories: 640, Carbohydrates: 56g, Sugar: 10g, Fiber: 7g, Protein: 25g, Sodium: 1530mg, Fat: 37g, Saturated Fat: 17g
 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 using protein, cook in a medium non-stick pan over medium heat with 1 tsp. **olive oil**. If using **whole chicken breasts**, pat dry, and on a separate cutting board, cut into 1" dice. Stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes per side. If using **steak strips**, separate into a single layer, pat dry, and coarsely chop. Stir occasionally until no pink remains and steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes. If using **ground turkey**, break up turkey until no pink remains and turkey reaches minimum internal temperature, 7-9 minutes. If using **Impossible burger**, break up burger until heated through, 4-6 minutes. Add to quesadillas as desired.



1. Prepare the Ingredients

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