



#### In your box

- 2 Puff Pastry Dough Squares
- 1 Shallot
- .125 oz. Oregano
- 5 oz. Baby Spinach
- 1 Beefsteak Tomato
- 1 Cucumber
- 2 Tbsp. Cornstarch
- ½ fl. oz. Red Wine Vinegar
- 2 oz. Ricotta
- 2 oz. Feta Cheese

CONTAINS milk, wheat, soy



## Spinach and Feta-Stuffed Tart

with Greek cucumber salad

NUTRITION per serving—Calories: 549, Carbohydrates: 43g, Fat: 35g, Protein: 18g, Sodium: 1286mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
**45-55 min.**

Cook Within  
**4 days**

Difficulty Level ● ● ● ● ●  
**Intermediate**

Spice Level ● ● ● ● ●  
**Not Spicy**

## 🕒 You will need

Olive Oil, Salt, Pepper, Cooking Spray  
Baking Sheet, 2 Mixing Bowls, Large Non-Stick Pan

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Preheat oven to **400 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray
- Refrigerate **puff pastry** until ready to use
- Ingredient(s) used more than once: **shallot**, **oregano**



### Prepare the Ingredients

- Halve and peel **shallot**. Slice into thin strips.
- Coarsely chop **spinach**.
- Stem and mince **oregano**.
- Core **tomato** and cut into ¼” rounds. Quarter rounds into wedges.
- Trim **cucumber**, peel, and cut into ¼” half-moons.
- Make a cornstarch slurry by mixing **cornstarch** and ¼ cup **water** in a large mixing bowl.



### Cook the Filling

- Place a large non-stick pan over medium-high heat. Add 2 tsp. **olive oil** and ¾ the **shallot** to hot pan. Cook until softened, 2-3 minutes.
- Add **spinach** and cook until wilted, 2-3 minutes.
- Stir **cornstarch slurry** to recombine. Add slurry to pan, stirring to combine. Remove from burner.
- Transfer spinach filling to mixing bowl used for slurry. Season with a pinch of **salt**. Set aside until filling is cool to the touch.
- While filling cools, marinate vegetables.



### Marinate Salad and Finish Filling

- In another mixing bowl, combine **red wine vinegar**, 2 tsp. **olive oil**, half the **oregano** (reserve remaining for filling), ¼ tsp. **salt**, and pinch of **pepper**. Toss in **tomato**, **cucumber**, and remaining **shallot**. Set aside to marinate.
- Once **spinach filling** has cooled to the touch, add **ricotta**, **feta**, remaining oregano, and ¼ tsp. salt to bowl. Mix thoroughly.
- *Letting spinach cool makes the puff pastry easier to work with.*



### Assemble the Tarts

- Remove any paper in between sheets of **puff pastry**. Place one puff pastry square onto prepared baking sheet and gently stretch in each direction.
- Scoop half the **spinach filling** onto dough center, leaving ¼” border. Lightly brush dough border with **water**.
- Fold one corner to meet opposite corner, making a triangle and press to seal, gently stretching as needed. Use a fork to crimp and press dough pieces together. Brush top with 1 tsp. **olive oil**. Cut a small vent in the middle.
- Repeat with second puff pastry square.



### Bake the Tarts

- Bake until **tarts** are puffed up and browned, 18-22 minutes.
- Remove from oven and rest 3-5 minutes.
- Plate dish as pictured on front of card, halving tarts if desired. Bon appétit!