



#### In your box

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



## Spanakopita Quesadilla

with Greek yogurt and tomato

NUTRITION per serving—Calories: 659, Carbohydrates: 58g, Fat: 36g, Protein: 26g, Sodium: 1682mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
30-40 min.

Cook Within  
7 days

Difficulty Level ● □ □  
Easy

Spice Level □ □ □  
Not Spicy

## ① You will need

Olive Oil, Salt, Pepper

Large Non-Stick Pan, Mixing Bowl

## 👑 Before you cook

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

- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **green onions**



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### 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**.



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### 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.
- Transfer filling to a plate. Wipe pan clean and reserve.



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### 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.



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### Assemble the Quesadillas

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



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### 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. *Replenish with 2 tsp. olive oil if pan becomes dry.*
- Plate dish as pictured on front of card, topping quesadillas with **tomato topping** and **Greek yogurt**. Squeeze **lemon wedges** over to taste. Bon appétit!