

# Greek Spinach & Feta Cheese Pies

with Yogurt Sauce  
& Roasted Carrots

**PREP TIME:** 15 minutes

**COOK TIME:** 35-45 minutes

**SERVINGS:** 4

Tonight, we're celebrating Greek cooking with our take on spanakopita, or savory, hearty spinach pies. Crumbled feta cheese and garlic add exciting flavor to the spinach filling, which comes out of the oven perfectly moist inside of a flaky pastry crust. Roasted rainbow carrots and a refreshing cucumber salad make for delicious sides, served along with a bright, creamy yogurt sauce for dipping.



## MATCH YOUR BLUE APRON WINE:



Crisp & Minerally

Serve a bottle with this symbol for a great pairing.



## Ingredients



8  
PASTRY ROUNDS



1 cup  
CRUMBLed FETA  
CHEESE



1/2 cup  
PLAIN GREEK  
YOGURT



5  
RAINBOW  
CARROTS



1 bunch  
MINT



2 cloves  
GARLIC



2  
CUCUMBERS



1 lb  
SPINACH



1  
PINK LEMON

## KNICK KNACKS:



1/4 tsp  
CRUSHED RED  
PEPPER FLAKES



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## 1 Prepare the ingredients:

- ☐ Preheat the oven to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Peel and finely chop the garlic; using the flat side of your knife, smash until it resembles a paste (or use a zester).
- ☐ Peel the carrots; quarter lengthwise, then halve crosswise.
- ☐ Peel the cucumbers, leaving alternating strips of skin intact; quarter lengthwise, then cut crosswise into 1/2-inch-thick pieces.
- ☐ Quarter and deseed the lemon.



## 2 Make the filling:

- ☐ In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Working in batches, add the **spinach**; season with salt and pepper. Cook, stirring occasionally, 1 to 3 minutes per batch, or until wilted. Transfer to a strainer; hold or rest the strainer over a bowl. Using a spoon, press down on the cooked spinach to release as much liquid as possible; discard the liquid. Transfer the drained spinach to a cutting board; finely chop. Transfer to a bowl; season with salt and pepper.
- ☐ Add the **cheese** (breaking up any larger pieces before adding), **half the garlic paste**, and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Stir to thoroughly combine; season with salt and pepper to taste.



## 3 Assemble the pies:

- ☐ Lightly oil a sheet pan. Fill a small bowl with warm water. Place the **pastry rounds** on a clean, dry work surface. Spoon 3 tablespoons of the **filling** into the center of each round. Working 1 at a time, using your fingers, lightly moisten the edges of the rounds with water. Carefully fold the rounds in half over the filling, gently pressing out any air pockets. Using a fork, firmly press down on the edges to crimp and seal completely. Carefully transfer to the prepared sheet pan.



## 4 Bake the pies & roast the carrots:

- ☐ Place the **carrots** on a separate sheet pan. Drizzle with olive oil and season with salt and pepper. Toss to thoroughly coat. Arrange in a single, even layer.
- ☐ Bake the **pies** and seasoned carrots 16 to 18 minutes, or until the pies are golden brown and puffed up and the carrots are tender when pierced with a fork. Remove from the oven. Let stand for at least 2 minutes.



## 5 Make the cucumber salad:

- ☐ While the pies and carrots bake, pick the **mint** leaves off the stems; discard the stems. In a medium bowl, combine the **cucumbers**, the **juice of 2 lemon wedges**, **half the mint leaves** (tearing just before adding), and **as much of the remaining garlic paste as you'd like**. Drizzle with olive oil and season with salt and pepper to taste.



## 6 Make the yogurt sauce & serve your dish:

- ☐ While the pies and carrots continue to bake, in a bowl, combine the **yogurt**, **remaining mint leaves** (tearing just before adding), and the **juice of the remaining lemon wedges**; season with salt and pepper to taste.
- ☐ Divide the **baked pies**, **roasted carrots**, and **cucumber salad** among 4 dishes. Serve with the yogurt sauce on the side. Enjoy!