



Spinach & Artichoke Pita Grilled Cheese

Prep Time: 15 min

Cook Time: 10 min

Serves: 4

NUTRITION FACTS, PER SERVING:

432 Calories

12 g fat

601 mg sodium



INGREDIENTS: **** Items not included in kit**

- 2 TB olive oil**
- 1/3 cup diced red onion
- 1 garlic clove, minced
- 20 oz. spinach
- Salt & black pepper, to taste**
- 6 oz. marinated artichokes, drained & chopped
- 1/4 cup fresh basil leaves, chopped
- 1/2 cup shredded gouda cheese
- 1/2 cup shredded mozzarella cheese
- 1/4 cup grated parmesan cheese
- Red pepper flakes, use to taste
- 4 pita pockets
- 2 TB unsalted butter, softened**

DIRECTIONS:

1. Heat **2 TB olive oil** in a large pan over medium heat. Add **1/3 cup diced red onion** and **1 clove minced garlic** and sauté for 2 minutes. Add the **20 oz. spinach** and season with **salt and pepper**, to taste. Toss to combine, cooking until all the spinach is wilted, about 5 to 8 minutes. Remove pan from heat and using a large spoon, press out any remaining liquid. Transfer spinach mixture to a large bowl to cool.
2. Drain the jar of **marinated artichokes** and roughly chop, stack **basil leaves** and chop; add both to bowl with spinach mixture. To the same bowl add the **shredded gouda, shredded mozzarella, grated parmesan**, and a pinch of **red pepper flakes**, or amount to taste. Toss mixture to combine well.
3. Cut the pita in half by slicing along the outer seam to create a top half/bottom half. Spread **softened butter** on the outsides of each pita half. Heat a large skillet over medium heat. Place one half of pita buttered side down in the skillet, then top with the spinach/cheese mixture and place top half of pita on top, buttered side out (like making a quesadilla). Cook until golden on each side, about 3-4 minutes per side. Repeat process with remaining pitas.

Food provided in this meal kit may have come in contact with, or may contain peanuts, tree nuts, soy, milk, eggs, wheat, fish, or shellfish.

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