DINNERLY



Feed A Crowd: Spanakopita-Style Pasta Bake

Cook Once, Serve More!

35 minutes 4 Servings

Serve up more with our Feed A Crowd recipes! Using more hearty ingredients like filling carbs, proteins and veggies, you can satisfy extra hungry tummies or keep something for tomorrow's lunch. If you're on a 2-person plan, these recipes make 4 portions; on a 4-person plan, they make 8 portions.

WHAT WE SEND

- 2 onions
- 4 tomatoes
- 2 x 100g baby spinach leaves
- 4 x 200g shell pasta [1]
- 10g Greek seasoning [1,17]
- 2 x 200ml cream [7]
- 100g feta [7]

WHAT YOU NEED

- 3 garlic cloves
- 60ml (¼ cup) olive oil
- 2 tsp white wine vinegar [17]

TOOLS

- large saucepan
- 3L (12 cup) baking dish
- large deep frypan

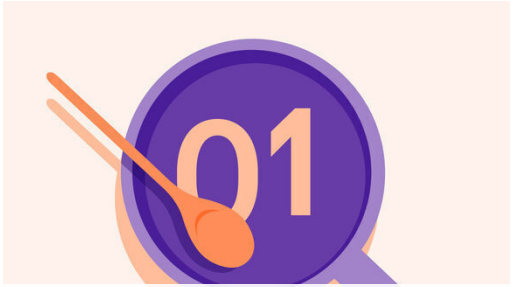
Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Milk (7), Sulphites (17). May contain traces of other allergens.

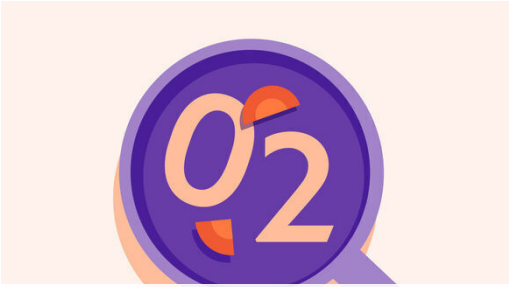
NUTRITION PER SERVING

Energy 665kcal, Fat 29.9g, Carbs 78.1g, Protein 16.8g



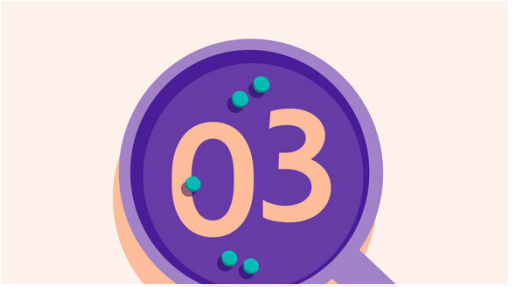
1. Prep ingredients

Preheat the oven to 220C, fan-forced (see Feed A Crowd). Bring a large saucepan of salted water to the boil for the pasta. Grease a 3L (12 cup) baking dish. Finely chop the **onions**. Cut the **tomatoes** into thin wedges. Coarsely chop **three-quarters of the spinach**. Crush or finely chop **3 garlic cloves**.



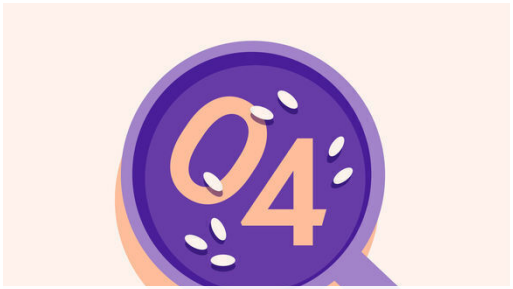
2. Cook pasta

Cook the **pasta** in the pan of boiling water for 10 mins or until al dente. Reserve **125ml (½ cup) cooking water**, then drain the pasta.



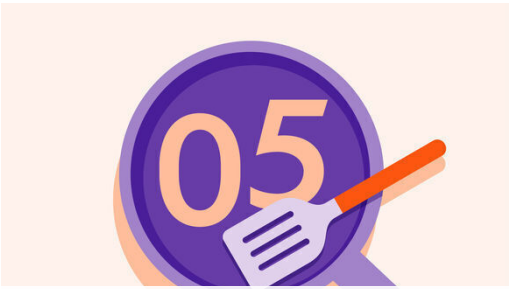
3. Make sauce

Meanwhile, heat **2 tbs olive oil** in a large deep frypan over medium heat. Cook the **onion**, stirring, for 3-4 mins until softened. Add the **garlic** and **Greek seasoning** and cook, stirring, for 30 secs or until fragrant. Stir in the **cream** and **250ml (1 cup) water** and bring to a simmer. Cook for 2-3 mins until slightly reduced.



4. Bake pasta bake

Add the **chopped spinach** to the sauce and cook, stirring, for 1-2 mins until slightly wilted. Add the **pasta** and **reserved cooking water** and toss to combine. Remove the pan from the heat. Taste, then season with **salt and pepper**. Spoon the pasta mixture into the baking dish. Crumble over the **feta** and bake for 5-7 mins until golden.



5. Serve up

While the pasta is baking, combine **1 tbs olive oil** and **2 tsp white wine vinegar** in a large bowl and season with **salt and pepper**. Add the **tomato** and **remaining spinach** and toss to coat. Divide the **pasta bake** among plates or pop the dish on the table for everyone to help themselves. Serve with the **salad** and enjoy!



6. Feed A Crowd

Don't want to turn the oven on? Instead of making a pasta bake, simply toss the cooked pasta with the spinach sauce and scatter over the crumbled feta to serve.