



# Spanakopita Lamb Meatloaf

**with Lemon-Butter Orzo**

This recipe is inspired by Greek *spanakopita*, but instead of baking flaky pastries, you'll stuff beef and lamb meatloaves with spinach and feta. Ready to wine and dine? Of course, red wine is a classic match for red meat—here, allow our Test Kitchen to suggest a Nebbiolo. The earthy flavors in this Italian red are a classic match for lamb, while floral notes complement the feta and bright lemon.

45–55 minutes      840 calories per serving



## ✦ Ingredients

- 9 ounces baby spinach
- 1 herb mix
  - ¼ ounce dill
  - ¼ ounce parsley
- 1 pint grape tomatoes
- 4 cloves garlic
- 4 ounces crumbled feta cheese
- 2 ounces shredded mozzarella cheese
- 1¼ pounds ground beef and lamb
- 3 lemons
- ½ ounce honey
- 1 cup orzo
- 4 packets unsalted butter

## 🔪 You'll need

- olive oil
- 1 egg
- kosher salt
- black pepper
- 8" medium pot with lid
- 12" large pan
- aluminum foil
- baking sheet

## 💡 Recipe tips

Be sure to read through the entire recipe before you begin cooking.

Look out for a little break in Step 5—the perfect moment to open a bottle of something special. We've detailed our favorite wine pairing on the front of this card.

It might seem daunting to divide the beaten egg in half, but don't worry if you add a tiny bit more or less. Save yourself the headache and eyeball it!

USDA recommends cooking ground beef and lamb to 160°F.

Questions? Email [help@plated.com](mailto:help@plated.com) or call 855-525-2399. Visit [plated.me/allergens](https://plated.me/allergens) for more information on dietary restrictions.

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### 1. Prepare ingredients

Preheat oven to 450°F (see recipe tip). Bring a medium, covered pot of water to a boil over high heat. Rinse all produce. Pat **spinach** dry with paper towel and roughly chop **half**; leave **remaining leaves** whole. Roughly chop **dill** and **parsley** leaves, discarding stems. Halve **tomatoes**. Thinly slice **garlic**. In a large bowl, whisk **1 egg**; transfer **half of egg** to a medium bowl (see recipe tip).



### 4. Finish meatloaves

While meatloaves bake, if you have a zester and want to infuse your orzo with even more flavor, rinse and zest **1 lemon**, then halve **lemons**. In a small bowl, stir together **honey**, **1 squeeze lemon juice**, **¼ teaspoon salt**, and **pepper** as desired. Once meatloaves have started to brown, brush tops with **lemon-honey glaze**, then continue baking until golden brown and cooked through, 8–10 minutes more.



### 2. Make spinach-feta filling

Heat **½ tablespoon olive oil** in a large pan over medium-high heat. When oil is shimmering, add **garlic** and sauté, stirring, until softened, 1–2 minutes. Add **chopped spinach** and sauté until just wilted, 2–3 minutes more. Remove pan from heat and set aside to cool slightly. To medium bowl with egg, add **feta**, **mozzarella**, and **wilted spinach**. Stir to combine. Line a baking sheet with aluminum foil.



### 5. Cook lemon-butter orzo

While meatloaves finish baking, season boiling water generously with **salt**. Stir in **orzo** and cook until al dente, about 12 minutes. (P.S. This is a great time to pour yourself that glass of wine we mentioned.) Then, drain **orzo** and return to pot, off heat. Stir in **butter**, **juice of 2 lemons**, and **lemon zest** (if using) to fully coat orzo. Stir in **tomatoes** and **whole spinach leaves** to combine and wilt spinach slightly.



### 3. Form and bake meatloaves

To large bowl with remaining egg, add **half of herbs**, **1 teaspoon salt**, and **pepper**. Pat **beef and lamb** dry with paper towel; add to bowl. Using your hands, mix well. Transfer to prepared sheet. Divide and form into 8 equal patties, about 3 x 5 inches each. Top **4 patties** with **spinach-feta filling**, leaving a ½-inch border. Top with **remaining patties**; pinch edges to seal into 2 stuffed loaves. Bake until beginning to brown, 10–12 minutes.



### 6. Plate spanakopita meatloaf

Divide **lemon-butter orzo** among serving plates, top with **spanakopita meatloaf**, and garnish with **remaining herbs**. Cut **remaining lemon** into wedges for squeezing over, if desired. Dig in!