



Spinach & Artichoke Baked Pasta

Prep Time: 25 minutes Cook Time: 30 minutes

SERVES 8

Ingredients:

- 12 ounces short pasta (rigatoni)
- 1 tablespoon olive oil
- 1 large onion, finely chopped
- Salt and pepper
- 4 cloves garlic, finely chipped
- $\frac{3}{4}$ cups sour cream
- 4 ounces cream cheese, at room temperature
- $\frac{1}{2}$ cup grated parmesan
- 2 teaspoons lemon zest
- 1 tablespoon lemon juice
- 1 package (10oz) frozen leaf spinach, thawed and squeezed of excess moisture
- 1 (13.5oz) can artichoke hearts, rinsed, squeezed of excess moisture and chopped
- 4 ounce(s) mozzarella, shredded (about 1 cup)

Steps:

1. Cook the pasta according to the package directions. Save $\frac{1}{2}$ cup of the cooking liquid, then drain the pasta.
2. Heat the oil in a large skillet over medium heat. Add the onion and $\frac{1}{2}$ tsp. of salt and pepper and cook, cover, stirring occasionally, until tender, 8 to 10 minutes. Add the garlic and cook, stirring for 1 minute.
3. Heat broiler. In a large bowl, combine the sour cream, cream cheese, parmesan, lemon zest and lemon juice; stir in the onion mixture.
4. Add the pasta to the bowl and toss to coat. Stir in the spinach, artichokes and $\frac{1}{4}$ cup of cooking liquid (adding more liquid if the pasta seems dry). Fold in $\frac{1}{2}$ cup mozzarella.
5. Transfer the pasta mixture to a broiler-proof $2\frac{1}{2}$ -3 qt. casserole dish. Sprinkle with the remaining $\frac{1}{2}$ cup mozzarella and broil until brown, 3 to 5 minutes.