



SPINACH ARTICHOKE PASTA BAKE

with Toasted Panko and Parmesan



HELLO
PASTA BAKE

Creamy al dente pasta with a toasty breadcrumb crust

PREP: 5 MIN | TOTAL: 35 MIN | CALORIES: 690

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| 
Roma Tomato | 
Cavatappi Pasta
<small>(Contains: Wheat)</small> | 
Tuscan Heat Spice | 
Cream Cheese
<small>(Contains: Milk)</small> | 
Parmesan Cheese
<small>(Contains: Milk)</small> |
| 
Artichokes
<small>(Contains: Soy)</small> | 
Panko Breadcrumbs
<small>(Contains: Wheat)</small> | 
Baby Spinach | 
Italian Cheese Blend
<small>(Contains: Milk)</small> | |

START STRONG

Keep the panko breadcrumbs moving in the pan as you toast them in step 3 and lower the heat if you see or smell any burning—they can start to singe if left alone.

BUST OUT

- Large pot
- Strainer
- Medium pan
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)
- Vegetable oil (1 tsp | 2 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Roma Tomato 1 | 2
- Artichokes 6.5 oz | 19.5 oz
- Cavatappi Pasta 6 oz | 12 oz
- Panko Breadcrumbs ¼ Cup | ½ Cup
- Tuscan Heat Spice 1 TBSP | 2 TBSP
- Baby Spinach 5 oz | 5 oz
- Cream Cheese 1 oz | 2 oz
- Italian Cheese Blend ½ Cup | 1 Cup
- Parmesan Cheese ¼ Cup | ½ Cup

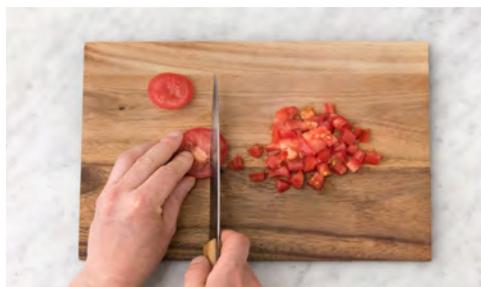
HELLO WINE



PAIR WITH
Abbiocco Umbria Rosso, 2015

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1 PREHEAT AND PREP

Wash and dry all produce. Preheat broiler to high. Bring a large pot of **salted water** to a boil. Core, seed, and finely dice **tomato**. Drain and roughly chop **artichokes**.



4 COOK VEGGIES

Heat a drizzle of **oil** in same pan over medium-high heat. Add **spinach** and cook, tossing, until just wilted, about 2 minutes. Toss in **artichokes** and **tomato**. Cook and allow to warm through, 1-2 minutes. Reduce heat to low, then add **cream cheese** and **Italian cheese**. Stir until melted, then stir in remaining **Tuscan heat spice**. Season with **salt** and **pepper**.



2 COOK PASTA

Once water is boiling, add **cavatappi** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Scoop out and reserve ½ cup **pasta cooking water**, then drain.



5 BROIL PASTA

Stir drained **cavatappi** into pan, followed by ¼ cup **pasta cooking water**. Remove pan from heat. Add more water, if needed, to coat pasta in a loose, creamy sauce. (**TIP:** Transfer mixture to a small baking dish at this point if your pan isn't ovenproof.) Stir **Parmesan** into **panko**, then sprinkle mixture over cavatappi in pan. Place under broiler and broil until panko is golden brown and crispy, 3-5 minutes.



3 TOAST PANKO

Melt **1 TBSP butter** in a medium pan over medium heat (use an ovenproof pan if you have one). Add **panko** and toast, tossing frequently, until golden brown, 3-4 minutes. Transfer to a plate or small bowl. Season with **salt**, **pepper**, and **1 tsp Tuscan heat spice** (we'll use more later).



6 SERVE

Allow **pasta** to cool for at least 5 minutes after removing from broiler, then divide between plates and serve.

PERFECTO!

Cheesy, creamy pasta-night bliss

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