

Spinach Artichoke Pasta

(from The Pioneer Woman)

Ingredients:

2 Tbsp EVOO
4 Tbsp butter, divided
2 bags spinach
2 can artichoke hearts, drained & halved (if needed)
3 Tbsp flour
3 cups milk
¼ tsp cayenne pepper
salt and pepper, to taste
½ cup grated parmesan cheese
1 cup grated Monterey Jack or Mozzarella cheese
½ cup chicken broth (less or more)
12 oz penne pasta, cooked until al dente
½ cup seasoned panko breadcrumbs (or regular)
crushed red pepper, to taste



Instructions:

1. Heat 2 Tbsp EVOO in a large pot (or Dutch oven). Add garlic and spinach; stir until wilted. Remove and set aside.
2. Heat 2 Tbsp butter to same pot over high heat. Add artichoke halves and stir until they get a little color (1-2 minutes). Remove, and set aside.
3. Reduce heat to low; add 2 Tbsp butter and melt. Add flour and whisk until combined and slightly brown. Pour in milk and whisk to combine. Cook a few minutes until starting to thicken. Add cheeses, salt and pepper, and cayenne pepper. Stir to melt. Add a splash or so of chicken broth to thin enough to coat pasta.
4. Add artichokes and pasta, tossing gently. Fold in spinach. Pour into serving bowl, then sprinkle with red pepper flakes and breadcrumbs.

Notes:

- Serves 10.