

Spinach and Artichoke Pasta Casserole

c/o marissarothkopf.substack.com

Serves 6 generously

What You'll Need:

2 cups (8 ounces) penne or fusilli, cooked al dente and drained

2 10-ounce bags frozen, chopped spinach, thawed and drained

1 13-ounce can artichoke hearts, drained and roughly chopped

1/3 cup (@ 1.25 ounces) grated Parmesan cheese

1 large egg

1 cup (8 fluid ounces) whole milk

3/4 cup (2.4 ounces) onion, roughly chopped

2 cloves garlic

8 ounces cream cheese

1/8 teaspoon hot pepper flakes (or more to taste)

salt and pepper to taste

about 18 Saltine or Ritz crackers, crushed

2 tablespoons butter

Grated Parmesan or Cheddar for the top of the casserole

What You'll Do:

1. Heat the oven to 350 degrees F. Butter a 1 1/2-quart casserole dish, or a 9 x13" pan.
2. In the baking dish, stir together the cooked pasta, chopped spinach, chopped artichokes and 1/3 cup (1.25 ounces) grated Parmesan until evenly mixed.
3. In a blender, puree the egg, milk, onion, garlic, cream cheese, hot pepper flakes, and salt and pepper. Pour the creamy mixture over the pasta. Make sure the pasta is evenly covered by the sauce.
4. Melt the 2 tablespoons of butter in a small saucepan, and sauté the cracker crumbs until they absorb the butter. Sprinkle the buttery crackers over the casserole. Leave about a

teaspoon's worth in the pan for you to eat after the casserole is in the oven and no one is looking. Sprinkle grated Parmesan and/or Cheddar over the top.

5. Bake for about 45 minutes until the mixture is bubbling and the top has turned golden. The center of the mixture should be 180 degrees F.
6. Let the casserole rest for 10 to 15 minutes before serving.

Leftovers can be sliced into slabs and sautéed the next day. Or just reheated in the microwave like a normal person might.