



**SHORTCUT
INGREDIENT**
**FROZEN CREAMED
SPINACH**
PS PICK: Birds Eye,
\$2.30 for a
9-ounce package.

cheesy baked pasta with spinach and artichokes

hands-on time: 25 minutes
total time: 25 minutes
serves 4

- 8 ounces mezzi rigatoni or some other short pasta (½ box)
- 1 14-ounce can artichoke hearts, rinsed and quartered
- 1 9-ounce package frozen creamed spinach, thawed
- ¼ cup grated Parmesan (1 ounce)
- 2 cups grated mozzarella (8 ounces)
- Black pepper

- ▶ Cook the pasta according to the package directions, drain, and return it to the pot. Heat broiler.
- ▶ Add the artichoke hearts, spinach, Parmesan, half the mozzarella, and ¼ teaspoon pepper to the pasta and toss to combine.
- ▶ Transfer the mixture to a shallow 2-quart (or 8-inch square) broilerproof baking dish and sprinkle with the remaining mozzarella. Broil until the cheese is browned in spots, 2 to 3 minutes.

NOTE: IF YOU CAN'T FIND FROZEN CREAMED SPINACH, USE FROZEN CHOPPED SPINACH AND ADD A GENEROUS SPOON OF PREPARED PESTO.