

MARLEY SPOON



Spinach & Artichoke Rigatoni

with Parmesan



20-30min



2 Servings

We love a good spinach and artichoke dip—who doesn't? So we took some serious inspiration from one of our all time favorite hors d'oeuvres and created a decadent pasta dish, complete with, well, spinach and artichokes! The al dente rigatoni is coated in the creamy sauce that also includes grated Parmesan. Cook, relax, and enjoy!

What we send

- yellow onion
- baby spinach
- canned artichoke hearts
- Parmesan ⁷
- rigatoni ¹
- cream cheese ⁷

What you need

- kosher salt & ground pepper
- olive oil

Tools

- colander
- pot
- skillet
- microplane or grater

Allergens

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 910kcal, Fat 40g, Carbs 110g, Protein 28g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Drain **artichokes** and pat dry. Transfer to a clean tea towel, and, working over a sink, squeeze out excess moisture, then remove from towel and coarsely chop. Peel and finely chop **onion** (about 1½ cups). Finely grate **Parmesan**.



4. Add spinach

Add **spinach** and cook until wilted, about 2 minutes. Transfer spinach-artichoke mixture to reserved pot.



2. Cook pasta

Add **pasta** to boiling water. Cook until al dente, 9-11 minutes. Reserve **1¼ cups pasta water**, then drain pasta. Reserve pot for step 4.



5. Build sauce

Add **pasta, pasta water**, and **cream cheese** to pot. Cook over medium-high, stirring, until the cream cheese and pasta water form a slightly thickened sauce that coats the pasta, about 2 minutes.



3. Sauté vegetables

Meanwhile, heat **2 tablespoons oil** in a large skillet over medium. Transfer **onions** to skillet, then season with **½ teaspoon salt** and **a few grinds pepper**. Cook until **onions** are softened, about 5 minutes. Transfer **artichokes** to skillet along with **1 tablespoon oil**. Cook until artichokes are warm and the onions are beginning to brown in spots, about 3 minutes.



6. Finish & serve

Add **⅔ of Parmesan** in a big pinches to avoid clumping, stirring, until melted. Season sauce with **salt** and **pepper**. Serve **pasta** garnished with **remaining Parmesan**. Enjoy!