

GUASTELLO'S VILLAGE MARKET

Chicken Florentine Artichoke Bake

Serves 6 – 8

Ingredients

8 ounces dried bow tie pasta
1 small onion, chopped
1 tablespoon butter
2 eggs
1 1/4 cups milk
1 teaspoon dried Italian seasoning
1/4-1/2 teaspoon crushed red pepper (optional)
2 cups chopped cooked chicken (Rotisserie is fine)
2 cups shredded Monterey Jack cheese (8 oz.)
1 14 - ounce can artichoke hearts, drained and quartered
1 10 - ounce frozen chopped spinach, thawed and well drained
1/2 cup oil-packed dried tomatoes, drained and chopped
1/4 cup grated Parmesan cheese
1/2 cup soft bread crumbs
1/2 teaspoon paprika
1 tablespoon butter, melted

DIRECTIONS:

Preheat oven to 350 degrees F. Cook pasta according to package directions; drain. In medium skillet cook onion in 1 tablespoon butter over medium heat about 5 minutes or until tender, stirring occasionally. Remove from heat; set aside.

In bowl whisk together eggs, milk, seasoning, 1/2 tsp. salt, 1/4 tsp. black pepper, and crushed red pepper. Stir in chicken, Monterey Jack cheese, artichokes, spinach, tomatoes, half of the Parmesan, cooked pasta, and onion. Transfer to a 13x9x2-inch baking dish or 3-quart rectangular casserole.

Bake, covered, 20 minutes. In small bowl combine remaining Parmesan, bread crumbs, paprika, and melted butter. Sprinkle mixture over pasta. Bake, uncovered, 10 minutes more or until golden. Makes 6 to 8 servings.

Serve hot with crusty bread.

Credit: midwestliving.com