

Spinach & Artichoke Dip Pasta

INGREDIENTS

- 12 ounces girelle, ziti, or similar short pasta
- 7-9 ounces fresh baby spinach, roughly chopped
- 8 ounces cream cheese, room temperature
- ½ cup sour cream
- ½ cup mayonnaise
- 2 (14-ounce) cans of quartered artichoke hearts, drained
- 1 tablespoon Worcestershire sauce
- 1 tablespoon hot sauce
- 2 teaspoons garlic powder
- 1 teaspoon onion powder
- ½ teaspoon fresh cracked pepper
- ½ teaspoon red pepper flakes (optional)
- 1 cup parmesan cheese, grated, plus more for garnish, if desired
- ½ cup heavy whipping cream
- 1 cup gruyere cheese, grated

INSTRUCTIONS

- Preheat oven to 375°F.
- Bring a large saucepan of heavily salted water to a boil. Cook pasta according to package directions. Drain and reserve 1 cup of pasta water.
- Combine spinach, drained pasta, and ½ cup pasta water to wilt the spinach.
- In a large bowl, add cream cheese, sour cream, mayonnaise, one can of artichoke hearts (mashed), parmesan cheese, Worcestershire sauce, hot sauce, garlic powder, onion powder, fresh cracked pepper, and red pepper flakes if using. Add spinach, pasta, a second can of quartered artichokes, and the cream to the bowl and mix well. If the mixture is too thick, add the rest of the pasta water.
- Spoon into a 9x12 casserole dish (or deep-dish pie plate) and top with remaining gruyere cheese.
- Bake covered for 20 minutes. Uncover and bake for 5-10 minutes until bubbly and the cheese is browned. Garnish with additional parmesan cheese and fresh parsley.