



Creamy Spinach & Artichoke Penne Pasta

WITH SUN-DRIED TOMATOES

Classic



Prep & Cook Time

20-30 MIN

Cook Within

7 DAYS

You Will Need

Olive Oil, Salt
Medium Pot, Colander, Large
Non-Stick Pan

Ingredients

- 6 oz. Artichoke Hearts
 - 5 oz. Baby Spinach
 - 2 oz. Light Cream Cheese
 - 1 oz. Julienned Sun-Dried Tomatoes
 - 2 Garlic Cloves
 - 5 oz. Penne Pasta
 - 4 fl. oz. Cream Sauce Base
 - 1 oz. Shredded Parmesan Cheese
 - 1/4 tsp. Red Pepper Flakes
- ### Customize It Options
- 8 oz. Italian Pork Sausage Links
 - 8 oz. Shrimp
 - 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
 - 10 oz. Diced Boneless Skinless Chicken Breasts

Difficulty Level

INTERMEDIATE

Spice Level

MILD

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/21860

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, sesame, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Set cream cheese on counter to soften
- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot
- Ingredient(s) used more than once: **Parmesan**



1. Cook the Pasta

- Once **water** is boiling, add **pasta** and cook until al dente, 10-12 minutes.
- Reserve 1 cup **pasta cooking water**. Drain pasta in a colander and set aside.
- While pasta cooks, continue recipe.

Customize It Instructions

- Meatlovers! If using protein, pat dry and cook in a medium non-stick pan over medium heat with 1 tsp. **olive oil**. If using **whole chicken breasts**, on a clean cutting board, cut into 1" dice. Stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes. If using **diced chicken breasts**, stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes. If using **Italian sausage**, remove from casing, if necessary, and break up until sausage reaches minimum internal temperature, 4-6 minutes. If using **shrimp**, cook until shrimp reach minimum internal temperature, 2-3 minutes per side. Add to pasta as desired.



2. Prepare the Ingredients

- Coarsely chop **spinach**.
- Mince **sun-dried tomatoes**.
- Drain **artichokes**, rinse, and pat dry. Coarsely chop.
- Thinly slice **garlic**.



3. Cook the Vegetables

- Place a large non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **garlic** to hot pan and cook until aromatic, 15-30 seconds.
- Add **spinach**, **artichokes**, ¼ tsp. **salt**, and **red pepper flakes** (to taste). Stir occasionally until spinach is wilted, 3-4 minutes.



4. Make the Sauce

- Stir softened **cream cheese** into hot pan. Add **cream base** and ¼ tsp. **salt**. Bring to a simmer.
- Once simmering, stir often until incorporated, 30-60 seconds.
- Stir in ½ cup **pasta cooking water**, **Parmesan** (reserve a pinch for garnish), and **sun-dried tomatoes**. Stir in **pasta** and bring to a boil.
- Once boiling, stir occasionally until sauce is slightly thickened, 1-2 minutes.
- Remove from burner. *If sauce is too thick, add additional pasta cooking water, 1 Tbsp. at a time, until desired consistency is reached.*



5. Finish the Dish

- Plate dish as pictured on front of card, garnishing **pasta** with reserved **Parmesan**. Bon appétit!