Baked rigatoni with spinach and artichokes hearts



Consejo del chef

Serve with some lemon zest on top.

Raciones para 2

- ❏ **500 gr** Rigatoni
- ❏ **100 gr** Butter
- ❏ **2** Cloves of garlic
- ❏ **1** Spring onion
- ❏ **100 gr** Fresh spinach
- ❏ **150 gr** Artichoke hearts
- ❏ Salt
- ❏ Pepper
- ❏ **100 gr** Mozzarella cheese
- ❏ **100 gr** Parmesan
- ❏ Lemon

1. Cook pasta for five minutes or as indicated in the package. Drain, set aside to cool, and add some olive oil to prevent the rigatoni from sticking together.
2. Place them in an oven dish with grated cloves of garlic on top, chopped spring onion, spinach, and the artichoke hearts cut into quarters.
3. Add salt and pepper, toss well, and bake for 15 minutes at 180°C, with top and bottom heat.
4. When the vegetables are ready, remove the dish from the oven and cover it with Parmesan and mozzarella cheese. Change the oven setting to grill and bake for 10 minutes at 210 °C.

Chef's Notes

https://cookinglovers.teka.com/en/receta/rigatoni-gratinados-alcachofa-espinacas/