

Baked rigatoni with spinach and artichoke 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/es/receta/rigatoni-gratinados-alcachofa-espinacas/>

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