

Oven-Baked Spinach & Artichoke Pasta

with Pesto & Feta

4 SERVINGS

⌚ 35 MINS: 5 MINS ACTIVE
30 MINS INACTIVE

 **Blue Apron**
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Ingredients*

Customized ingredients

ADDED:



18 oz Boneless
Chicken Breast
Pieces 



¾ lb Ditali Pasta



6 oz Baby Spinach



2 oz Sliced Roasted
Red Peppers



½ cup Marinated
Artichoke Hearts



3 Tbsps Golden
Raisins



½ cup Cream



3 oz Feta Cheese



½ cup Grated
Parmesan Cheese



⅔ cup Basil Pesto



2 Single-Use
Aluminum Trays

If your trays
were not
included, use a
13×9-inch
baking dish.

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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the base

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the **spinach**.
- Between the trays, evenly divide the **spinach, pasta, pesto, cream, peppers, raisins, and artichokes** (or combine all of these ingredients in the baking dish). Stir to combine.
- Add **2 cups of water** to each tray (or add **2 cups of water** to the baking dish). Season with salt and pepper; stir to thoroughly combine.

2 Bake the trays & serve your dish

- Tightly cover with foil and bake 20 minutes. Leaving the oven on, remove from the oven.
- Carefully remove and reserve the foil. Add the **feta** (keeping the blocks whole) to the center of the **partially cooked base**.
- Cover with the reserved foil and bake 7 to 10 minutes (or 10 to 12 minutes if using a baking dish), or until the feta is softened and the pasta is tender.
- Remove from the oven. Carefully remove the foil; stir to thoroughly combine.
- Serve the **baked trays** garnished with the **parmesan**. Enjoy!



When you're finished, rinse and recycle the tray.

CUSTOMIZED STEP 2 If you chose Chicken

- Pat the **chicken** dry with paper towels; season with salt and pepper.
- Add the **seasoned chicken** in an even layer on top of the **prepared base**.
- Tightly cover with foil and bake 20 minutes. Leaving the oven on, remove from the oven.
- Carefully remove and reserve the foil. Add the **feta** (keeping the blocks whole) to the center of the **partially cooked base**.
- Cover with the reserved foil and bake 7 to 10 minutes (or 10 to 12 minutes if using a baking dish), or until the pasta is tender and the chicken is cooked through.
- Remove from the oven. Carefully remove the foil; stir to thoroughly combine.
- Serve the **baked trays** garnished with the **parmesan**. Enjoy!

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CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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