

# Oven-Baked Spinach & Artichoke Pasta

with Pesto & Feta

2 SERVINGS

⌚ 35 MINS: 5 MINS ACTIVE  
30 MINS INACTIVE

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## Ingredients\*

Customized ingredients

### ADDED:



10 oz Boneless  
Chicken Breast  
Pieces



6 oz Ditali Pasta



3 oz Baby Spinach



1 oz Sliced Roasted  
Red Peppers



¼ cup Marinated  
Artichoke Hearts



1 ½ Tbsps Golden  
Raisins



¼ cup Cream



1 ½ oz Feta Cheese



¼ cup Grated  
Parmesan Cheese



⅓ cup Basil Pesto



1 Single-Use  
Aluminum Tray

If your tray was  
not included,  
use an 8×8- or  
11×9-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**.
- In the tray (or baking dish), combine the **spinach, pasta, pesto, cream, peppers, raisins, and artichokes**. Stir to combine.
- Add **1 cup of water** to the tray. Season with salt and pepper; stir to thoroughly combine.

## 2 Bake the tray & serve your dish

- Tightly cover the tray with foil and bake 20 minutes. Leaving the oven on, remove from the oven.
- Carefully remove and reserve the foil. Add the block of **feta** (keeping it whole) to the center of the **partially cooked base**.
- Cover the tray with the reserved foil and bake 7 to 10 minutes, 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 tray** garnished with the **parmesan**. Enjoy!

## ↩ 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 the tray with foil and bake 20 minutes. Leaving the oven on, remove from the oven.
- Carefully remove and reserve the foil. Add the block of **feta** (keeping it whole) to the center of the **partially cooked base**.
- Cover the tray with the reserved foil and bake 7 to 10 minutes, 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 tray** garnished with the **parmesan**. Enjoy!



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

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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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