

Spinach and Artichoke Baked Ziti

Ingredients:

1 lb. dry pasta (ziti, penne)
Salt, to taste
28 oz. (roughly 3 cups) marinara sauce
¼ c. basil pesto
¾ c. reduced fat sour cream
10 oz. fresh baby spinach
1 c. canned or jarred artichoke hearts, drained and chopped
4 oz. (roughly 1 cup) grated mozzarella

Directions:

1. Heat oven to 350°F. Butter a 3-quart baking dish or spray with non-stick cooking spray.
2. Bring a large pot of salted water to the boil, add the pasta then follow package directions, but cook 1 to 2 minutes less than the package calls for. Reserve ¼ cup of the pasta water then drain.
3. While the pasta cooks, warm the marinara sauce in a saucepan over medium heat.
4. In a small bowl, stir basil pesto and the sour cream together until well blended.
5. Add the cooked pasta to a large bowl with the spinach, artichokes, warmed marinara, and the reserved pasta water. Toss until the spinach has wilted and everything is well combined.
6. Spoon half of the pasta into the baking dish. Spread the sour cream and pesto mixture over the pasta and scatter with half of the mozzarella cheese.
7. Top with the remaining pasta, lightly press everything down into the baking dish, and then scatter remaining mozzarella cheese on top.
8. Place the baking dish onto an aluminum-lined baking dish (just in case any sauce drips over the sides of the baking dish). Bake until the cheese has melted and the sauce is bubbling, about 30 minutes. Let stand 10 minutes before serving.