

Creamy Spinach Artichoke Pasta

ingredients

- 12 oz. Radiatore pasta (or a pasta with ridges to hold sauce)
- 1 (12 oz.) package cream cheese or 1 (12 oz.) package Neufchatel cheese
- 3/4 cup sour cream (low fat ok)
- 1 cup milk
- 1/2 teaspoon salt
- 1 teaspoon garlic powder (or 1 Tablespoon fresh minced garlic)
- 1/2 teaspoon hot pepper sauce, such as Tabasco, plus a few shakes!
- 2 cups shredded Swiss cheese
- 1 (13 3/4 oz.) can artichoke hearts, drained, halved
- 1 (10 oz.) package frozen chopped spinach, thawed, squeezed dry
- 3/4 cup shredded Parmesan cheese
- Suggested additions: diced chicken, sun-dried tomatoes, roasted red peppers, more artichokes

here's how

- Preheat oven to 350.
- Cook pasta 2 minutes less than directions, drain; return to pot; reserve.
- In same pot at med-low heat, add cream cheese & sour cream melt until smooth; reduce to low; add milk, salt, garlic and hot sauce.
- Mix until combined, 30 sec; stir in 1 1/2 cups Swiss cheese, 1/2 cup of Parmesan, artichokes and spinach.
- Pour over pasta; toss to combine.
- Spoon pasta mixture into 6 cup shallow baking dish; sprinkle with remaining Swiss cheese & Parmesan cheese.
- Bake until heated through, 30 minutes. If desired, to brown cheese broil 1 minute.
- Serves 6-10. Great for family gatherings and pot lucks!