

Chicken Florentine Artichoke Pasta Bake

Makes 8 servings

Ingredients:

- 16 ounces farfalle pasta
- 1 tsp. olive oil
- 1 small yellow onion, chopped
- 2 eggs
- 1 ¼ cups milk
- 1 tsp. dried Italian seasoning
- ¼ to ½ tsp. crushed red pepper flakes
- Kosher salt and black pepper
- ½ cup oil-packed sun-dried tomatoes, drained and chopped
- 10-ounce package frozen chopped spinach, thawed and well drained (or 10 ounces chopped fresh spinach, gently wilted in a skillet)
- 14-ounce can artichoke hearts, drained and chopped
- 2 cups chopped cooked chicken
- 2 cups grated Monterey Jack cheese (8 ounces)
- ¼ cup grated Parmesan cheese

For the topping:

- ½ cup Panko bread crumbs
- 2 tbsp. grated Parmesan cheese
- ½ tsp. paprika
- 1 tbsp. butter, melted

Directions:

1. Preheat oven to 350 degrees F. Spray a baking dish (either a 13x9x2-inch dish or a 3-quart casserole) with cooking spray and set aside.
2. Cook pasta according to package directions. Drain and set aside. In a medium skillet, heat the olive oil over medium heat. Add the onion and cook until soft, stirring occasionally, about 5 minutes. Remove from heat and set aside.
3. In a large bowl, whisk together the eggs, milk, Italian seasoning, red pepper flakes, ½ tsp. salt, and ¼ tsp. pepper. Add onion mixture, sun-dried tomatoes, spinach, artichokes, cooked chicken, Monterey Jack cheese, and Parmesan cheese to the bowl. Stir until well combined. Add the pasta and gently stir until the mixture is evenly distributed. (If your bowl is not large enough to fit the pasta and the artichoke mixture, you can layer the pasta with the mixture in the baking dish, stirring carefully to combine the layers as you go.)
4. Transfer the pasta mixture to the prepared baking dish. Cover with foil and bake 20 minutes.
5. Meanwhile, prepare the topping: In a small bowl, combine the Panko, Parmesan, paprika, and melted butter. Toss to evenly distribute.
6. Sprinkle the partially-baked pasta with the topping and bake, uncovered, for 10 minutes more, until hot and golden brown on top.

Source: [Kristine's Kitchen](#); slightly adapted from [Better Homes and Gardens](#).