



**Century**  
Federal Credit Union

# Recipes for Success

## Artichoke Spinach Dip Pasta

Jen, Marketing Director

### Ingredients

- 1lb box of shell pasta
- 2 tablespoons olive oil
- 1 medium onion, diced
- 2 cups of fresh mushrooms, diced
- 1 pkg frozen spinach, well drained
- 1 cup artichoke hearts, drained
- 2 blocks cream cheese, softened
- 1 Tbsp. garlic powder
- 1 tablespoon red pepper flakes
- Salt & pepper to taste
- 2 cups milk



### Directions

1. Cook full box of pasta as directed, drain and set aside.
2. Heat oil in a large pot over medium heat. Add onions and mushrooms and sauté until translucent and cooked down.
3. Add spinach and artichoke hearts and cook for 3-4 minutes.
4. Add cream cheese until melted, stirring until there are no lumps.
5. Sprinkle in garlic powder, salt, pepper, red pepper flakes and milk, stirring until smooth. Simmer for 5-10 minutes.
6. Add pasta and mix until pasta is evenly coated and serve.