

Spinach-Artichoke Pasta Bites

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Preparation Time: 30 minutes

Start to Finish Time: 50 minutes

1 tablespoon extra-virgin olive oil (plus more for the pan)

Kosher salt

1 1/4 cups small pasta shells

4 ounces cream cheese, at room temperature

1 large egg

2 cloves garlic, grated

1 1/2 cups chopped baby spinach

1 cup frozen artichoke hearts, thawed and chopped

1 cup Fontina cheese, shredded

1/2 cup mozzarella cheese, shredded

freshly ground pepper

1/3 cup panko

Preheat the oven to 425 degrees.

Brush a 24-cup mini-muffin pan (preferably nonstick) with olive oil.

Bring a large saucepan of salted water to a boil. Add the pasta and cook for 2 minutes less than the label directs. Drain.

In a large bowl, combine the cream cheese, egg and garlic. Whisk until smooth. Stir in the pasta, baby spinach, artichoke hearts, Fontina cheese, mozzarella cheese, 1/2 teaspoon of salt and a few grinds of pepper until well combined.

Fill the muffin cups with the pasta mixture. In a small bowl, toss the panko with the olive oil and a pinch of salt. Sprinkle over the pasta.

Bake until the pasta is golden around the edges, 15 to 20 minutes. Let cool for 5 minutes.

Remove from pan.

Yield: 24 bites

Per Serving (excluding unknown items): 1265 Calories; 94g Fat (66.8% calories from fat); 63g Protein; 42g Carbohydrate; 15g Dietary Fiber; 512mg Cholesterol; 1716mg Sodium. Exchanges: 1 Grain(Starch); 7 Lean Meat; 4 Vegetable; 13 1/2 Fat.