



One - Pan Creamy Pasta

Yields: 4 servings

Prep time: 5 min

Cook time: 25 min

INGREDIENTS:

- 2 tablespoons of butter
- ½ tablespoon of minced garlic
- 1 ½ cups of chicken bone broth
- 1 ½ cups of milk
- 2 tablespoons of sour cream
- 8 ounces of linguine
- 2 cups of fresh spinach
- 1 cup of artichoke hearts
- ¼ cup of Parmesan cheese
- Salt and pepper

TOOLS:

- [Chantal Induction 21 Stainless Steel Chef's Casserole \(10 inch.\)](#)





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PROCESS:

1. Add 2 tablespoons of butter into your casserole with the minced garlic and cook over medium heat until the butter is melted.
2. Add in the milk and chicken broth and allow to come to a boil over medium - high heat.
3. Break pasta in half and add into the casserole. Place the lid on and cook until the pasta is tender (about 15 - 20 minutes.)
4. Stir 2 tablespoons of sour cream into the cooked pasta.
5. Add salt and pepper to taste, as well as the artichoke hearts.
6. Add in the spinach and stir into pasta over low heat until tender.
7. Remove from heat and stir in the Parmesan cheese.
8. Plate and top with more cheese if desired. Enjoy!