

# Artichoke, Mushrooms & Spinach Farfalle Bake



R & J Mazza  
GLOBE ARTICHOKES

## Ingredients

400g farfalle pasta,  
½ teaspoon salt,

2 tablespoons oil,  
1 small onion, diced,  
5 slices rindless short-cut bacon, chopped,  
300g Portobello mushrooms, sliced,  
2 cloves garlic, crushed,

200g artichoke hearts, sliced,  
100g baby spinach,  
1 cup parmesan cheese,  
1 cup mozzarella cheese,  
Zest from 1 lemon,  
Salt & pepper, to taste,  
¾ cup cream,

½ cup fresh breadcrumbs,  
2 eggs  
2 tablespoons milk



## How to Cook

1. Pre-heat oven to 180°C.
2. Boil water in a saucepan, add pasta & salt and cook.
3. Place oil in frypan, and heat. Add onions, bacon and mushrooms and sauté until soft. Add garlic, sauté a further minute. Remove from frypan and place in bowl.
4. Add artichokes and baby spinach to mushroom mixture. Add ½ cup parmesan, mozzarella, lemon zest, cream and salt and pepper to taste to mixture.
5. Beat eggs, milk and salt & pepper to taste until well mixed.
6. In another bowl, mix remaining parmesan and fresh breadcrumbs.
7. Drain pasta when cooked, add artichoke mixture and mix through.
8. Place in oven tray and drizzle egg mixture over pasta. Sprinkle with remaining parmesan and breadcrumbs mixture, and cover with alfoil.
9. Bake in oven for 20 minutes. Remove alfoil and bake for another 20 mins or until breadcrumbs are golden brown.

**Serves 6**

