



# Baked Penne with Spinach and Cheese

Servings: 6 Time: about 45 minutes

## Ingredients

1 tablespoon unsalted butter, plus more for greasing the baking dish  
salt, to taste  
3/4 pound penne pasta  
1 cup crumbled feta cheese  
1 cup sour cream  
1/2 cup plain whole-milk yogurt  
1/2 cup shredded mozzarella or grated Parmesan cheese

## Instructions

Preheat oven to 375 F  
butter a 9-by-13-inch baking dish  
fill a large pot 3/4ths full of water and bring to a boil.  
add 1 tablespoon salt and the pasta, stir well, and cook pasta according to directions until al dente (tender but still firm at the center.) Drain in a colander set in the sink, transfer the pasta to a bowl, and set aside. Return the colander to the sink.  
Add the butter to a large frying pan. Set the pan over medium heat. When the butter has melted, add the spinach in 2 or 3 batches, stirring until slightly wilted before adding the next batch. stir in a pinch of salt and cook until the spinach is completely melted. Drain the spinach in the colander and press down on it with a rubber spatula to remove as much liquid as possible.  
Transfer the spinach to a cutting board and finely chop.  
in a large bowl, stir the feta, sour cream, yogurt, and spinach until well combined. Add the pasta and stir until evenly coated. Pour the mixture into the prepared baking dish, spread into an even layer, and sprinkle mozzarella on top. Bake until hot and bubbly, about 30 minutes.  
Remove the baking dish from the oven. Serve right away.

## Notes

Spinach cooks fast! Make sure all of the spinach is READY to be cooked at the same time.