

SPINACH & ARTICHOKE CHICKEN BIANCO PASTA

Our Spinach & Artichoke Chicken Bianco Pasta brings a popular, creamy flavor to your K-12 menu! We mix tender elbow macaroni with a rich, savory spinach and artichoke dip, then add diced tomatoes for a burst freshness and color. This craveable comfort food is easy to make and a dish your students are sure to love.



Ingredients:

- 1 bag (5 lbs.) Gordon Choice Spinach & Artichoke Dip #461740
- 2 bag (5 lbs.) Tavolini Cooked Elbow Macaroni #464350
- 1 qt., 1 pt. chopped tomato

Instructions:

1. Heat spinach/artichoke dip and elbow macaroni until they reach a temperature of 160 degrees
2. Combine ingredients together, adding diced tomatoes, cover and heat for about 15-20 minutes.
3. Add sprinkle of parmesan cheese (optional but delicious)

Product	Description	Code #	Pack Size
 Gordon Choice® Spinach Artichoke Dip	Elevate your appetizer menu with this crowd-pleasing classic! Our rich and creamy Spinach Artichoke Dip is crafted with a velvety blend of mozzarella, provolone, Parmesan, and Romano cheeses. Tender artichoke hearts and spinach add pops of color and freshly crafted flavor.  	461740	2/5 lb.
 Tavolini® Fully Cooked Elbow Macaroni	Fully cooked, tender macaroni noodles.  	464350	4/5 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian

