



University Square
4343 Pacific Avenue - Suite B-1
Stockton, CA 95207
(209) 952-1966

*Dedicated to helping you create
loving memories in your kitchen*

SUMMER HOURS: Tuesday – Friday: 10:00am – 5:30pm; Saturday 9:30am – 4:30pm
www.beyondpotsandpans.com

Reprinted with permission from ***Crazy for Casseroles*** by James Villas. Published by Harvard Common Press, Boston, MA. New York, NY. Copyright 2003. All rights reserved.

David's Chicken, Ham, Artichoke, and Pasta Casserole

This up-to-date casserole was inspired by one prepared by David Page at his delightful, soul-warming restaurant in New York's Greenwich Village simply called Home. Although I've modified the casserole somewhat to better suit the home kitchen, the basic spirit of the dish is maintained and illustrates how sophisticated today's American casseroles can be when approached with careful imagination and respect.

1/4 cup olive oil
2 medium-size onions, minced
2 large celery ribs, minced
1 garlic clove, minced
1/8 teaspoon ground nutmeg
2 tablespoons all-purpose flour
1/2 cup dry white wine
2 cups milk
1 cup diced cooked ham
4 cups shredded cooked chicken
4 large artichoke hearts (cooked fresh or bottled), quartered
1/2 cup sour cream
1 pound rigatoni, cooked according to package directions and drained
1 cup freshly grated Parmesan cheese
1/2 cup soft bread crumbs
2 tablespoons butter, melted

1. Preheat the oven to 350°F. Grease a 3- to 3 ½ -quart casserole.
2. In a large heavy pot, heat the oil over low heat, add the onions, celery, garlic, and nutmeg, and stir till softened, about 7 minutes. Sprinkle the flour over the top and stir 2 minutes longer. Add the wine, increase the heat to moderate, and cook for 3 minutes. Add the milk and stir till thickened, about 3 minutes. Add the ham, chicken, artichoke hearts, and sour cream and cook for 3 minutes. Add the pasta and cheese and toss till everything is well blended.
3. Transfer to the casserole, sprinkle the crumbs evenly over the top, drizzle the melted butter over the crumbs, and bake till bubbly, about 30 minutes.

Makes 8 servings.