



Pasta with Artichokes

- 2 T. olive oil
- 1 onion, finely chopped
- 1 clove garlic, minced
- 2 (14 oz.) cans quartered artichoke hearts, packed in water
- 3 tomatoes, chopped
- 3-4 T. fresh basil, chopped
- 1/2 cup dry white wine
- salt & pepper
- Parmesan cheese
- 12 oz. pasta, cooked

1. Heat olive oil in large skillet over medium heat and cook onion and garlic until soft, about 5 minutes

2. Add drained artichokes, tomatoes, basil, wine, salt & pepper to taste. Turn heat up to medium-high and cook for 5 minutes. Then turn heat to medium-low and cook 15 more minutes, until thickened. Check to see if more salt or pepper is needed.

3. Cook pasta, drain and drizzle with a bit of olive oil.

To serve: Spoon sauce on top of pasta and sprinkle with Parmesan cheese.