

tomato-artichoke pasta ■

Serves 4 to 6

6 to 8 ounces pasta of your choice
¼ cup olive oil
2 cloves garlic, minced
1 cup drained marinated artichoke hearts
1 cup diced fresh tomato, or one 15-ounce can diced tomatoes, undrained
¼ cup chopped fresh basil
1 tablespoon Italian seasoning
½ teaspoon salt, or to taste
Black pepper to taste
12 ounces to 1 pound raw shrimp, thawed, peeled completely, and deveined (optional)
Grated Parmesan cheese, for serving
Grilled chicken or flank steak, or cooked crabmeat, for serving (optional)

1. Cook the pasta according to the package directions. Drain and keep warm.
2. In a fry pan over medium heat, heat 2 tablespoons of the olive oil and the garlic. Allow the garlic to soften but not burn.
3. Add the artichoke hearts, tomatoes, basil, Italian seasoning, salt, pepper, and shrimp, if using, and cook for 5 minutes.
4. Toss with the pasta and the remaining 2 tablespoons olive oil. Serve with Parmesan cheese.
5. If you don't like shrimp, try topping the pasta with grilled chicken, grilled flank steak, or crabmeat.

“Always be a guest at your own party!”

We are big proponents of enjoying our get-togethers and dinner parties just as much as our guests. This recipe is perfect for that because it is fast, easy, and impressive. Best of all, you aren't stuck in the kitchen all night. Serve with our Italian Vinaigrette Salad (page 98) and freshly baked bread, and enjoy!

