



Lemon Artichoke Pasta

 6 servings  25 minutes

Ingredients

1 box bow tie pasta
3 tablespoons olive oil
1 jar(8-12 oz) artichoke hearts
2 garlic cloves, minced
2 Tbsp minced fresh basil
2 Tbsp minced fresh oregano
2 to 3 Tbsp lemon juice
1/4 cup Pinot Grigio
Kosher salt
Fresh ground black pepper

Tangy and light pasta with a lot of add in options. This is the base that I usually serve all on it's own. But feel free to add chicken, asparagus or green beans.

Method

1. In a large pot, bring salted water to a boil. Cook pasta according to package instructions or until al dente. Drain, reserving 1/4 cup pasta water. Return pasta to pot.
2. My family does not like large chunks of artichokes so I puree in the food processor. It makes for a nice "sauce" consistency.
3. Meanwhile, in a large skillet, heat 2 tablespoons olive oil over medium-high heat. Add artichoke hearts; cook and stir 3-4 minutes or until lightly browned. Add garlic; cook 1 minute longer. Add to pasta.
4. Add basil, oregano, lemon juice, wine and the remaining salt and oil; toss to combine, adding enough reserved pasta water to coat. Heat through.