

Ligurean Pasta with Tomatoes, Pine Nuts and Basil
(Brenda's Kitchen, Summer 2009)

Fast and simple for families on the go. The Murphy's love this recipe. Serves 4

Ingredients:

- 1 lb. angel hair pasta, cooked & drained
- 1/4 cup olive oil
- 1/2 cup pine nuts
- 4 cloves of garlic, minced
- 2 lg. tomatoes, seeded & chopped
- 2 (6-oz.) jars marinated artichokes, drained
- 2 tsp. fresh oregano or 1/2 tsp. dried
- 1/4 C. fresh basil, chopped
- Salt & pepper
- Parmesan cheese

Directions:

- Heat oil in skillet; add pine nuts and minced garlic.
- Saute until light brown, about 3 minutes.
- Stir in tomatoes, artichokes, oregano and basil.
- Season to taste with salt and pepper.
- Pour over pasta and toss.
- Top with parmesan cheese and serve.

Wine Pairing Recommendation: Recipe to pair with our 2008 Viognier