



Carrie39s Artichoke and SunDried Tomato Pasta

Savannah · 28/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

4

Description

A versatile sundried tomato and artichoke pasta dish with a winebased sauce Prawns and chicken are excellent additions to this recipe

Ingredients

- - 1 (8 ounce) package fresh fettuccine - 4 tablespoons butter - 1 (8 ounce) package sliced mushrooms - ½ medium onion
- chopped - 3 cloves garlic
- crushed - 10 ounces marinated artichoke hearts - ? (8 ounce) jar sun-dried tomatoes
- packed in oil - 1 (2 ounce) can sliced black olives
- drained - 1 cup dry white wine - 2 tablespoons lemon juice - 1 cup Parmesan cheese - 1 medium ripe tomato
- chopped - ground black pepper to taste

Instructions

1. Fill a large pot with lightly salted water and bring it to a rolling boil. Keep at a boil until needed. Meanwhile
2. melt butter over medium heat in a large saucepan. Add mushrooms
3. onion
4. and garlic; cook and stir until tender
5. about 5 minutes. Stir in artichoke hearts
6. sun-dried tomatoes in oil
7. and olives
8. then pour in wine and lemon juice; bring to a boil. Reduce the heat and simmer until liquid is reduced by a third
9. about 4 minutes. Just before sauce is ready
10. cook fettucine in the boiling water until tender yet firm to the bite
11. about 2 minutes. Drain. Toss fettuccine with sauce. Top with Parmesan cheese and tomato; season with pepper. Cook's Note You can also use dried pasta but allow enough time for it to cook. I recommend a sauvignon blanc or chardonnay for the white wine. If you're adding prawns or cubed chicken pieces
12. sauté them with 2 tablespoons of butter in a separate pan until cooked and then set aside. Add them after sauce has reduced
13. at the end of Step 3.