

## Easy Vegetarian Pasta

**Serves 4**

**Ingredients:**

1 box or bag of thick pasta noodle like Pappardelle or linguine

1 can of artichokes in water

1 large can chopped, fire-roasted tomatoes

1 small onion diced

1/2 cup dry white wine

2 garlic cloves diced

olive oil

salt and pepper

chopped Italian parsley for garnish

fresh mozzarella

Using a large sauté pan, heat. Once warm, add one tablespoon olive oil, then add onions and 1/2 tsp coarse kosher salt and a couple good grinds of pepper. Begin to cook, stirring occasionally. While the onions are cooking, start to cook the pasta according to the directions on the box or bag. Once onions are translucent (about 5 minutes), add white wine and garlic, cook for one minute. Drain artichokes and add the artichokes to the pan. Add tomatoes. Bring entire mixture to a light boil and then turn down to a simmer.

Once pasta is cooked, drain and portion into bowls, add tomato sauce on top with chopped parsley and a fresh mozzarella.

