



Mediterranean Artichoke Pasta

8 oz. fusilli pasta

1 can (14 oz.) diced tomatoes, drained

1 can (14 oz.) artichoke hearts, drained, quartered

1 can (2 oz.) sliced pitted ripe olives

¼ cup extra virgin olive oil

¼ cup (1 oz.) shredded parmesan cheese.



Cook pasta according to directions on back of pasta packaging. Drain. Toss hot pasta with tomatoes, artichoke hearts, olives, extra virgin olive oil and ½ cup parmesan cheese. Heat for 5 minutes or until thoroughly heated. Sprinkle remaining parmesan cheese on top before serving. Serve and enjoy.