

## PASTA *with Artichoke Hearts*

4-6 servings

16 oz	PASTENE Tricolor Fusilli	500 g
4	jars (6½ fl. oz/170 mL ea.) PASTENE Marinated Artichokes Hearts	4
¼ tsp	crushed hot red peppers	1 mL
¾ cup	35% cream	175 mL
¼ cup	chopped fresh flat-leaf parsley	60 mL
2 tbsp	PASTENE Capers in Vinegar, drained	30 mL
1 cup	PASTENE Grated Parmesan Cheese salt	250 mL

- Cook the pasta in boiling, salted water until al dente. Drain and keep hot.
- Meanwhile, drain the marinade from the artichokes into a large skillet. Add crushed hot pepper and salt to taste. Heat gently over low heat.
- Slice the artichoke hearts and add to skillet. Stir in cream. When heated, stir in the drained pasta, parsley, capers, and half the Parmesan.
- Serve in heated bowls topped with remaining Parmesan.

