From Real Estate to Recipes!

MAY FEATURE RECIPE

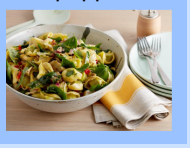
SPINACH ARTICHOKE PASTA SALAD

Ingredients:

- Coarse salt
- 1 pack fresh mushroom, chicken prosciutto or spinach filled tortellini
- 1/2 pound fresh baby spinach
- 1 (15 oz) can baby artichoke hearts in water (drained & chopped)
- 1 red roasted pepper, drain & chop
- 1/2 small red onion, chopped
- 1 clove garlic, cracked from skin
- 1 lemon, zested
- 2 tsp. lemon juice
- 2 TBS. red wine vinegar
- 1/4 cup extra-virgin olive oil
- 1 TBS. fresh thyme leaves, chopped or 1/2 tsp. dried leaves
- Black pepper

A handful sun-dried tomatoes packed in oil, coarsely chopped

Directions:

Bring 5 or 6 inches of water to a boil in a large pot. Salt boiling water and add pasta. Cook for 3 to 4 minutes, until pasta is just tender and the tortellini are floating like buoys. Drain tortellini, then cool the cooked pasta by spreading them out on a large plate or a cookie sheet in a single layer.

Coarsely chop baby spinach. Combine with artichoke pieces, roasted red pepper and red onion. Chop garlic, then add salt to it and mash it into a paste with the flat of your knife. Transfer garlic paste to a small bowl and add lemon zest, lemon juice and vinegar to it. Whisk in oil, thyme and pepper. Add pasta & sun-dried tomatoes to salad. Dress salad & gently toss. Serve or refrigerate!