Pasta with Sausage and Artichoke Hearts



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Recipe by: Laura Vitale

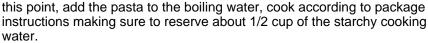
Serves 4

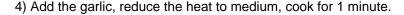
Prep Time: 10 minutes Cook Time: 20 minutes

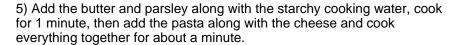
Ingredients

- __12 oz of Penne pasta or Ziti
- __1 lb of Italian Sausage, casings removed
 - 4 Tbsp of Olive Oil
- ___1 14 oz Jar of Artichoke Hearts in Brine, removed from the brine and patted very dry
- __2 Cloves of Garlic, minced
- _2 Tbsp of Parsley, chopped
- __2 Tbsp of Unsalted Butter
- __1/2 cup of Freshly Grated Parmiggiano

- 1) Fill a large pot with water, add a generous pinch of salt and bring to a boil.
- 2) Add the oil to a large skillet and preheat it over medium high heat until hot, add the sausage, break it up as much as you can with a wooden spoon and cook for about 4 to 5 minutes or until the sausage browns.
- 3) Add the artichokes and cook for an additional 6 or 7 minutes or until the artichokes become crispy and brown. At







6) Serve right away

