

Pasta a la Yummy

Ingredients

Cherry or grape tomatoes

Olives (pitted) green or black

Artichoke hearts (marinated)

Pasta (your favorite)

Olive oil

Butter (abt. 2 Tbs)

What to do

Start pasta (follow package directions)

Put a large skillet over medium high heat

When skillet is hot, add a little olive oil and the tomatoes

When tomatoes begin to blister and pop, add the olives, artichokes, and a LITTLE water

Stir lightly until water is gone

Saving a cup of the cooking water from the pasta, drain the pasta and add the skillet

Add the butter and enough of the pasta water to form a nice sauce

Get a fork and enjoy