

Tomato, Artichoke & Sundried Tomatoes in Spaghetti with Olives & Salami



R & J Mazza
GLOBE ARTICHOKES

Ingredients

500g Spaghetti,
2 tablespoons oil,
½ onion, chopped,
2 cloves garlic, finely chopped,
1/3 cup dry white wine,
60g Hungarian salami, stripes,
100g sundried tomatoes,
50g green olives, pitted & halved,
250g artichoke hearts, sliced,
180g mini bocconcini cheese,
¼ cup parmesan cheese, grated,
2 tablespoons parsley, chopped,
Salt and cracked pepper to taste,



How to Prepare

1. Boil water in a saucepan, and add spaghetti and salt to taste.
2. Heat oil in frypan, add chopped onion and garlic, cook until soft. Add wine, salami, artichokes and tomatoes, cook for a further few minutes to infuse flavours.
3. When cooked, drain spaghetti and add to artichoke mixture.
4. Add olives and cheeses and heat through.
5. Remove from heat. Add parsley, salt and pepper.

Serves 6

