

Tomato, Artichoke, Ricotta & Basil Shells



R & J Mazza
GLOBE ARTICHOKES

Ingredients

400g large shells pasta,
¼ teaspoon salt,

1 tablespoon extra light olive oil,
2 cloves garlic, finely chopped,
400g can diced tomato,
½ teaspoon sugar,
Salt & pepper, to taste,

300g artichoke hearts, sliced,
300g ricotta, chopped roughly,
¼ cup basil, chopped,
Salt and pepper, to taste,

Parmesan cheese, if desired



How to Cook

1. Put extra light olive oil in a frypan, when hot add garlic. Sauté until cooked. Add canned tomatoes, sugar, salt and pepper and cook for approximately 10-15 minutes or until cooked.
2. While sauce is cooking, boil water in a saucepan, and add shells and salt.
3. When sauce is cooked, add artichokes and cook for a further minute to heat through.
4. Drain pasta, add sauce and mix through.
5. Add ricotta and basil and mix. Place in serving plates and serve with parmesan, if desired.

Serves 4

