

Linguine Positano

Recipe Pictured on Page: 123

- 1 LB LINGUINE PASTA**
- 10 ROMA TOMATOES OR 1-28 OZ. CAN DICED TOMATOES (DRAINED)**
- 1 1/2 STICK SALTED BUTTER**
- 1/4 T- 1/2 CUP FRESH BASIL (CHOPPED)**
- 6 LARGE CLOVES GARLIC (PEEL- SLICE THIN)**
- 1-12 OZ. CAN MARINATED ARTICHOKE HEARTS (CHOPPED & DRAINED, RESERVE LIQUID)**
- 1/2 TSP. SALT & PEPPER**
- 1 LARGE LEMON**
- CHICKEN OR PROTIEN OF YOUR CHOICE**

Bring pasta water to a boil. Slit bottoms of tomatoes crosswise (not deep) and place in boiling water long enough for skins to loosen. Remove with slotted spoon - sit aside to cool. Drop pasta into boiling water- add 1/2 tsp. salt. Cook per box directions.

While pasta is boiling, skin tomatoes, remove stem side cores - put in large skillet or wok. Chop up tomatoes. Add butter to wok. Add basil, garlic, and artichokes. Add 1/4 cup reserved artichoke juice. Simmer for 5-6 minutes while pasta is boiling.

While pasta is draining rinse slightly with a little water and shake apart. Add pasta to tomato mixture and toss well. Taste and salt if needed. Serve with grilled or seared chicken (cut thin), or a protein of your choice. Squeeze lemon over top of each serving. Enjoy with toasted crusty bread and salad.