

# Mediterranean Pasta with Artichokes, Olives, and Tomatoes

Looking for something light to serve on a summer's evening? This should please everyone's palate as well as cure the craving for a Mediterranean dish.

submitted by Alaina from Wholeliving.com

Serves 4

## Ingredients

- Coarse salt and ground pepper
- 12 ounces whole-wheat spaghetti
- 2 tablespoons olive oil
- 1/2 medium onion , thinly sliced, lengthwise
- 2 garlic cloves, thinly sliced crosswise
- 1/2 cup dry white wine
- 1 can artichoke hearts, drained, rinsed, and quartered lengthwise
- 1/3 cup pitted kalamata olives, quartered lengthwise
- 1 pint cherry or grape tomatoes , halved lengthwise
- 1/4 cup grated Parmesan cheese, plus more serving
- 1/2 cup fresh basil leaves, torn

## Directions

- In a large pot of boiling salted water, cook pasta until al dente according to package directions. Drain, reserving 1 cup of pasta water. Return pasta to pot.
- Meanwhile, in a large skillet, heat 1 tablespoon oil over medium-high. Add onion and garlic, season with salt and pepper, cook, stirring occasionally until browned, 3 to 4 minutes. Add wine and cook until evaporated, about 2 minutes.

- Stir in artichokes and cook until starting to brown, 2 to 3 minutes. Add olives and half of the tomatoes; cook until tomatoes start to break down, 1 to 2 minutes. Add pasta to skillet. Stir in remaining tomatoes, oil, cheese, and basil. Thin with reserved pasta water if necessary to coat the spaghetti. Serve with additional cheese.

B'tayavon!