

PINE NUT PASTA - (I usually double this recipe.)

Sauté:

- ¼ c. olive oil
- 3 cloves garlic
- ¼ c. pine nuts

Add 2 tomatoes or 4 Romas, cut in a fine dice. Or add a small can of tomatoes. Sauté 1 minute.

Add:

- 1 can artichoke hearts, cut in pieces (I rarely put these in. Not because I don't like them, but because . . . well, I think, actually it's because I forgot the recipe called for them! And since I don't usually follow the recipe, I keep forgetting!)
- ½ t. basil, dried (use fresh, if you have it)
- ½ t. oregano, dried (ditto the above parentheses)

Toss with Angel Hair Pasta to serve.