

Feta, Tomato and Artichoke Pasta Sauce

- 1 jar (12 ounces) marinated artichoke hearts
- ¼ pound feta cheese, crumbled
- 1 large ripe tomato, cored and finely chopped
- ¼ cup chopped parsley *Basil*
- 2 tablespoons freshly grated Parmesan
- Salt and pepper to taste
- 12 ounces dry pasta, cooked, drained and very hot

Remove the artichoke hearts from their marinade and chop well. In a large serving bowl mix with the feta, tomatoes, parsley, Parmesan, salt and pepper. Add the pasta and toss. Makes four servings.