Tri-Colored Farfalle

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Artichoke Hearts

1 lb. Tri-colored Farfalle pasta

1 14 oz. can Artichoke Hearts (reserve juice)

½ lb. sweet red cherry peppers (sliced)

3 Tbsp., cherry pepper juice

10 Pepperoncini (sliced)

3 Tbsp. Pepperoncini Juice

1-10 oz. bag baby spinach

4 cloves garlic (minced)

3 Tbsp... olive oil

½ cup grated Locatelli cheese

1 tsp. salt

½ tsp. fresh ground black pepper

Juice of one Lemon

¼ cup reserved pasta water

Fill a large stock pot three quarters of the way with water, cover, and place on medium heat and bring to a boil. Once water had come to a boil add one teaspoon of salt and Farfalle pasta, stirring occasionally and cooking 7 minutes or until just al dente.

While pasta is cooking, in a large deep sauté pan heat olive oil, then add garlic and sauté’ for about one minute. Then add artichokes, reserved juices, salt and pepper simmering on low heat for three minutes. Add cherry peppers and pepperoncini and continue simmering for another two minutes. Pasta should be about done, drain and add to artichoke mixture tossing until well coated, add spinach, pasta water, and lemon juice, tossing a few more times until incorporated. Sprinkle with Locatelli cheese, mix until combined and serve!