

Cooking at Riegelmann's

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Mediterranean Linguini

- ¼ cup fruity olive oil
- 2 teaspoons chopped garlic
- 1 teaspoon chopped shallots
- ¼ cup chopped yellow onion
- ¼ cup chopped roasted red peppers
- ½ cup diced roma tomatoes
- 1 tablespoon mixed fresh herbs (basil, oregano, parsley)
- 1 tablespoon capers
- 3-4 pieces artichoke hearts
- ¼ cup crumbled feta cheese
- 4 oz. cooked linguini
- 2 oz. of the water you cooked the pasta in

Warm a sauté pan over medium-high heat, add the olive oil, garlic, shallots & yellow onion, allow to soften and brown slightly. Add the peppers & tomatoes and allow them to heat through and soften. Add the herbs, capers, artichoke hearts and allow to heat through. Reduce the heat slightly then add the cooked pasta and the pasta water. Stir the mixture completely, cover and allow the pasta to heat through and absorb the liquid in the pan. When the pasta is hot, add the feta cheese, toss and serve. This dish is delicious topped with a grilled chicken breast or maybe some shrimp.