

ARTICHOKE HEARTS AND ROASTED RED BELL PEPPERS

- 1 pkg Pasta
- 2-cup artichoke hearts, drained
- 1 cup roasted red bell peppers
- ¼ cup fresh lemon juice
- 2 tbsp dill
- 2-cup heavy cream
- ½ cup Parmesan cheese

In 2 tbsp of olive oil, sauté artichoke hearts and red bell peppers for 2 minutes. Reduce heat. Add lemon juice, dill and heavy cream. Heat until cream comes to a boil. Add cheese and stir thoroughly to mix. Toss with warm pasta. Serve hot with additional Parmesan cheese.

Suggested Pasta Flavors: Artichoke Linguini or Roasted Red Bell Pepper Fettuccini

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