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PENNE WITH PINENUTS AND GORGONZOLA

- **2 cups dry penne pasta**
- **1/3 cup pine nuts**
- **1 (6-oz.) jar marinated artichoke hearts (not water packed)**
- **1/4 cup oil-packed sun-dried tomatoes, chopped**
- **3/4 cup crumbled feta cheese**
- **1 cup crumbled Gorgonzola cheese**

Cook pasta in boiling, salted water until al dente. Toast pine nuts in a dry skillet over medium-high heat, shaking occasionally, until lightly browned.

Chop artichoke hearts into quarters if necessary, reserving marinade. Chop the tomatoes.

Drain pasta. Place feta cheese in the drained pasta pot over medium heat. When cheese begins to melt, add pasta and continue stirring to coat noodles. Stir in remaining ingredients, including the marinade from the artichokes.

Makes 4 servings.