

## Mediterranean Pasta



Servings:

**8 servings**

Prep Time:

**10 min**

Cook Time:

**15 min**

### Ingredients

- 1 bunch **Kale**, torn leaves
- 1/2 cup **Sundried Tomatoes**, rough chopped
- 1 pint **Cherry Tomatoes**, halved
- 12 oz **Artichoke Hearts**, drained, quartered
- 1/2 cup **Green Olives**, pitted, halved
- 1 lb **Shrimp**, peeled, deveined
- 1 lb **Linguine**, broken in half
- 2 tbsp **Olive Oil**
- 1/2 tsp **Salt & Pepper**
- 1 tsp **Oregano, Dry**
- 1/2 tsp **Italian Seasoning**
- 1 tsp **Garlic Powder**
- 5 1/2 cup **Water**

### Method of Preparation

#### Step 1

Use a straight-sided skillet or stock pot.

Add all the ingredients.

#### Step 2

Over high heat, cover and bring to a boil.

Keep at a boil, occasionally stir the pasta to keep from sticking.

It should take about 15-17 minutes. Uncover the last 2 minutes of cooking.

#### Step 3

Garnish with Parmesan shavings, fresh lemon juice and zest.

- Garnish: **Parmesan Shavings**  
/ **Lemon Juice** / **Lemon Zest**

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