



ONE-PAN PASTA WITH RICOTTA AND ARTICHOKE

- 1 tablespoon basil olive oil
- 1 cup prechopped onion
- 8 ounces presliced mushrooms
- 4 garlic cloves, sliced
- 2 ½ cups unsalted chicken stock
- 1 ½ cups frozen artichoke quarters, thawed
- ¾ teaspoon salt
- ½ teaspoon ground black pepper
- 1 (14.5 ounce) can unsalted fire-roasted tomatoes
- 1 (9ounce package) refrigerated fresh fettuccine
- ½ cup skim ricotta cheese
- 3 ounces fresh mozzarella cheese, torn into small pieces
- ¼ cup torn fresh basil

Preheat broiler to high.

Heat a large skillet over medium-high heat. Add oil; swirl to coat. Add onion, mushrooms, and garlic to pan; cook 7 minutes, stirring occasionally.

Add chicken stock, artichokes, salt, pepper, tomatoes, and pasta to pan, and bring to a boil. Stir to combine.

Cover; reduce heat and simmer 8 minutes or until pasta is tender. Dot pasta mixture evenly with ricotta and mozzarella cheese.

Place pan under broiler. Broil mixture 2 minutes or until cheese melts. Sprinkle evenly with basil.

Serve with crusty French bread

Serves 4