

Pantry Pasta



Servings: 4

2 tablespoons olive oil
1/2 red onion, chopped
1 can diced tomatoes (14.5-ounces)
2 cups chicken stock
1/3 cup olives, sliced
1 can artichoke hearts, cut into quarters
2 garlic cloves, minced
3 tablespoons pesto
salt and pepper, to taste
8 ounces rigatoni

Heat olive oil in a skillet over medium heat. Add onions and sauté for a few minutes until softened.

Add in diced tomatoes, chicken stock, olives, artichoke hearts, garlic, pesto, salt, and pepper. Stir to combine.

Add rigatoni to the pan and cook until the rigatoni is al dente about 10 minutes.

Serve

Per Serving (excluding unknown items): 410 Calories; 15g Fat (32.6% calories from fat); 13g Protein; 56g Carbohydrate; 4g Dietary Fiber; 4mg Cholesterol; 346mg Sodium; 8g Total Sugars; 0mcg Vitamin D; 81mg Calcium; 3mg Iron; 542mg Potassium; 212mg Phosphorus. Exchanges: .