

## Pasta With Shrimp and Artichokes

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6 servings

**$\frac{3}{4}$  pound tricolor rotelle pasta**

**1 pound shrimp, cooked and cut into bite-sized pieces**

**2 (6-ounce) jars marinated artichoke hearts, marinade reserved, and artichokes chopped**

**1 (14-ounce) can water-packed artichoke hearts, drained, chopped**

**$\frac{3}{4}$  cup chopped parsley**

**1 jar button mushrooms, optional**

**1 cup lemon juice**

**6 cloves garlic, minced**

**Extra virgin olive oil**

**C**ook the pasta in a large pot of boiling, salted water according to package directions, or just until tender. Drain.

In a large bowl, combine the pasta, shrimp, marinated artichoke hearts, water-packed artichoke hearts, parsley and button mushrooms.

In a separate bowl, mix the lemon juice and garlic. Combine the reserved artichoke marinade with enough olive oil to make  $\frac{1}{2}$  to  $\frac{3}{4}$  cup, and add to the lemon juice and garlic.

Toss dressing to taste with all the other ingredients. Chill for several hours before serving.

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