

Pantry Pasta

Serves 8

Ingredients

- * 1 (16 ounce) package whole wheat linguine pasta
- * 3 Tbsp olive oil, divided
- * 1/2 cup diced onion
- * 2 tablespoons chopped fresh or dried thyme
- * 1 can white beans
- * 1/2 cup dry white wine
- * 2 cups low sodium vegetable or chicken stock
- * 1/4 cup fresh lemon juice
- * 1 tablespoon lemon zest
- * 1/2 cup chopped oil-packed sun-dried tomatoes (drain as much oil as possible first and then blot with a paper towel after chopping)
- * 3/4 cup sliced marinated artichoke hearts
- * salt and freshly ground black pepper to taste

Directions

1. Bring a large pot of lightly salted water to a boil. Add linguine pasta, cook for 8 to 10 minutes, until al dente, and drain.
2. Heat 2 tablespoons olive oil in a large saucepan over medium-high heat, and cook the onion 4 minutes, until tender. Mix in the thyme, and continue cooking 2 minutes, until onion is golden brown.
3. Heat the remaining 1 tablespoon oil in the saucepan. Return the onion and thyme to saucepan, and stir in the white wine. Cook until reduced by about 1 tablespoon. Mix in the stock, lemon juice, and lemon zest. Reduce heat to medium, and continue cooking 10 minutes, until reduced to about 3/4 cup.
4. Mix the sun-dried tomatoes, white beans and artichoke hearts into the saucepan, and cook just until heated through. Toss the cooked pasta into the saucepan. Season with salt and pepper.

Adapted this recipe from All Recipes, but they use fresh tuna instead of white beans and I lowered the amount of oil a bit.