



## Spinach & Artichoke Pasta Salad...Yum!

*- from Denise's Kitchen*

### Ingredients:

12 oz box of bowtie pasta, cooked & drained  
Healthy buttery spread (i.e. Earth Balance) to lightly coat the pasta  
Sea salt & black pepper to season the pasta  
12 oz jar of non-GMO marinated artichoke hearts  
3 good-sized organic tomatoes, chopped  
6 oz can of large black olives, drained & sliced  
4 tsp of dried organic basil  
1 tbsp of dried organic parsley  
Fresh organic spinach leaves, torn into bite-sized pieces

### Directions:

Directions: Cook the pasta, lightly coating it with the buttery spread & seasoning it with the salt & pepper. Allow to cool, then add the artichoke hearts (liquid included!), tomatoes, olives, basil & parsley. Gently toss to blend the flavors, then add your desired amount of spinach leaves & toss once more. Chill for at least 2 hours, then stir & set out to get room temperature again. Because of the spinach leaves, this is best when made fresh (not overnight). If you have any left over, you may want to add a nice vinaigrette dressing to it to moisten & liven it up.