

# Pasta Salad w/Broccoli & Artichokes

## Also Known As

<b>Course</b>	<b>Yield</b>	<b>Type of Food</b>	<b>Main Ingredient</b>
Salad	4 servings		
<b>Comments</b>			

**Prep Time** 1 hour 20 minutes    **Cooking Time** 10 minutes    **Ethnic Origin** American

**Pre-Heat?**  Yes    **Temperature**    **Grease Pan?**  Yes

<b>Measure</b>	<b>Ingredient</b>	<b>Measure</b>	<b>Ingredient</b>
7 Tbs.	olive oil		pepper to taste
1	red pepper, quartered & thinly sliced		
1	onion, halved & thinly sliced		
1 tsp.	dried thyme		
3 Tbs.	sherry vinegar		
1 lb.	pasta (penne or fusilli)		
2 6 oz	jars marinated artichoke hearts, thinly sliced		
5 oz	cooked broccoli		
20-25	black olives, chopped		
2 Tbs.	fresh parsley		
	salt to taste		

### Instructions

Heat 2 tablespoons of the olive oil in non stick frying pan. Add the red pepper & onion & cook over low heat 8-10 minutes.

Stir in thyme, salt & vinegar. Cook for 30 seconds more, then set aside.

Bring large pan of salted water to boil. Add the pasta & cook until just tender. Drain, rise with hot water, then drain well, again. Transfer to a large bowl. Add 2 tablespoons of the oil & toss well to coat.

Add the artichokes, broccoli, olives, parsley, pepper and onion mixture and remaining oil to the pasta. Season with salt & pepper and stir to mix. Let stand 1 hour.