

Dump Pasta

By Carla and Chelsea Muller

1 box of farfalle (bow-tie) pasta

Garlic

Olive oil

Parmesan cheese

Asparagus

1 white onion

1 jar of sun dried tomatoes

Pine nuts

1 can of artichoke hearts

Directions: Pour olive oil in a skillet and begin heating. Also begin to boil water. When water is boiling, add noodles. Chop onion and sun dried tomatoes and add to the skillet, along with garlic, pine nuts, artichoke hearts, and asparagus. Drain the noodles when they are soft. Place noodles in a bowl and pour the contents of the skillet over the pasta. Apply Parmesan cheese as desired.