

# Rigatoni with Asparagus, Artichokes & Sausage

3/4 cup drained oil packed sun-dried tomatoes, sliced, 2 tbsp of oil reserved  
1 lb hot Italian sausage, casings removed  
2 8 oz packages of frozen artichoke hearts  
1 cup asparagus, trimmed and cut in 1 inch pieces  
2 large garlic cloves, chopped  
1 3/4 cups chicken broth  
1/2 cup white wine  
12 oz rigatoni  
1/2 cup shredded Parmesan cheese  
1/3 cup chopped fresh basil  
1/4 cup chopped fresh parsley  
8 oz fresh mozzarella, cubed (optional)  
salt & pepper

Heat reserved oil from tomatoes in large skillet and cook sausage - crumbling - about 8 min.  
transfer to a bowl. Using same pan saute artichokes, asparagus & garlic. Add the broth, wine & sundried tomatoes. Boil until sauce reduces slightly, stirring occasionally - about 8 minutes.

Cook & drain pasta. Toss with sauce. Stir in Mozzarella, basil & parsley. Serve with Parmesan cheese.