

Mediterranean Pasta with Olives, Artichokes, and Sun-Dried Tomatoes

Prep: 15 minutes • Cook: 15 minutes

A bright, briny, and herbaceous pasta tossed with capers, olives, artichokes, and pesto, finished with pine nuts and fresh basil for a fragrant Mediterranean finish.

Ingredients

- 1 tbsp oil
- 1 red onion (sliced)
- 2 cloves garlic (sliced)
- 1 red pepper (sliced)
- 2 cups mushrooms (sliced)
- 2 tbsp capers
- 4 tbsp kalamata olives (sliced)
- 4 tbsp sun dried tomatoes (sliced)
- 1/2 cup artichoke hearts (sliced)
- 1/2 cup water
- 6 tbsp pesto
- 1 1/4 tsp sea salt
- 1/2 tsp ground pepper
- 2 tbsp pine nuts
- 1 handful fresh basil
- 1 tbsp olive oil
- 1 lb dry linguine

Instructions

1. Heat a large saucepan or wok over medium heat.
2. Add 1 tbsp oil, the sliced onion, garlic, red pepper, mushrooms, and 1/4 tsp sea salt. Cook 5–10 minutes, until the vegetables begin to soften.
3. Add capers, kalamata olives, sun-dried tomatoes, artichoke hearts, and 1/2 cup water. Mix well and cook about 5 minutes to reduce the liquid, leaving a little in the pan.
4. Remove from heat.
5. Cook the linguine according to package directions. Drain well.

6. Add the cooked pasta, pesto, remaining 1 tsp salt, and ground pepper to the pan; toss well to coat.
7. Top with pine nuts and fresh basil, crack additional pepper over top if desired, and drizzle with 1 tbsp olive oil before serving.
8. Optional: For extra depth, add 4 cloves sliced black garlic when adding the pesto.

Tags: Vegan, Mediterranean, Pasta, Weeknight Friendly, Gluten Free Optional, Nut Free Optional

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