

# SUMMER

## *Chazam! (Pasta with Artichoke Hearts and Sun-Dried Tomatoes)*

*This dish is inspired by a dish called "Chazam" at the Pizza Factory. I made my own version and wanted to remember it. Our family really liked it (everyone!).*

2 small jars of artichoke hearts, drained  
some sun-dried tomatoes in oil (maybe 1/2 cup?)  
chopped sweet onion (2 medium)  
cooked chicken breast (cut up into small chunks)  
zucchini (2 medium), chopped up into small chunks  
grape tomatoes  
fresh herbs, such as basil or rosemary, if desired  
cooked pasta  
salad dressing, such as Olive Garden vinaigrette  
fresh ground salt and pepper, if needed, to taste

Put some water on to boil for the pasta. Chop the onions, zucchini, and chicken breasts. Start the pasta cooking. Put the sun-dried tomatoes in a large sauter (frying) pan and heat. Add the onions, then the zucchini and rosemary (if using). Add the artichoke hearts and chicken at the end to heat. Remove from the heat; add pasta and tomatoes and basil (if not using rosemary). Pour salad dressing over and toss. Serve.

*Serving Suggestion: Fresh mint or strawberry lemonade and a fresh roll or slice of crusty bread*