Artichoke and Tomato Pasta

6 ounces	uncooked whole wheat or brown rice bow-tie or butterfly shaped (Farfalle) pasta	
1 14-16 ounce can	n artichoke hearts, drained and halved (not oil-packed)	
1 cup	chopped ripe plum tomato (Roma)	
1/4 cup	fresh basil leaves, torn	
1 tablespoon	olive oil	
1 tablespoon	lemon juice	
1/4 cup	crumbled feta cheese	

Cook noodles according to package directions; rinse under cold running water; drain well; set aside. In a large bowl, combine remaining ingredients except cheese; add noodles and toss to coat. Refrigerate for about 1 hour; serve sprinkled with cheese.

Servings: 6

Nutrition Facts

Serving size: 1 serving Percent daily values based on a 2000 calorie diet. Nutrition information calculated from recipe ingredients.

Calories	179.17
Calories From Fat (19%)	34.27
	% Daily Val
Total Fat 3.91g	6%
Saturated Fat 1.29g	6%
Cholesterol 5.56mg	2%
Sodium 185.85mg	8%
Potassium 328.99mg	9%
Carbohydrates 32.72g	11%
Dietary Fiber 4.46g	18%
Sugar 1.11g	
Sugar Alcohols 0.00g	
Net Carbohydrates 28.26g	
Protein 4.48g	9%

Ingredient Links

In order to calculate nutrition information for a recipe using its ingredients the recipe ingredients need to be linked to the ingredients in the ingredient database. The table below shows how the recipe ingredients are currently linked.

Recipe Ingredient	Linked To
6 ounces uncooked whole wheat or brown rice bow-tie or butterfly shaped (Farfalle) pasta	6 x 1 ounce of Rice noodles, dry
1 14-16 ounce can artichoke hearts, drained and halved (not oil-pack	ed) 1 x 1 can (14 oz) of Artichokes, hearts
1 cup chopped ripe plum tomato (Roma)	1 x 1 cup, chopped or sliced of Tomatoes, red, ripe, raw, year round
	average
1/4 cup fresh basil leaves, torn	0.25 x 1 cup of Basil, fresh
1 tablespoon olive oil	1 x 1 tablespoon of Oil, olive, salad or cooking
1 tablespoon lemon juice	1 x 1 tablespoon of Lemon juice, raw
1/4 cup crumbled feta cheese	0.25 x 1 cup, crumbled of Cheese, feta

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