



## Antipasto Pasta



This recipe calls for:

### Traditional Pasta Sauce

Prep time

**10 minutes**

Cook time

**15 minutes**

Servings

**4**

### Ingredients

- 1 jar RAGÚ® Simply Traditional Pasta Sauce
- 1/2 cup pepperoni slices, quartered
- 1 cup dry salami, quartered
- 1 cup sliced black olives, drained
- 14 ounce can quartered artichoke hearts, drained
- 1 cup cubed sharp Cheddar cheese
- 8 ounces fresh Mozzarella pearls, drained
- 16 ounces cooked pasta
- Fresh basil

## **Instructions**

1. Add jar of RAGÚ® Simply Traditional Pasta Sauce to a large pan over medium heat. Bring the sauce to a boil and then reduce to a simmer.
2. Add the pepperoni slices, salami, olives, and artichoke hearts. Stir well and cook for 5 min. Then add the cooked pasta and stir to combine. Cook for an additional 5 min. and turn off heat.
3. Add the cheddar cheese cubes, fresh mozzarella, and basil. Stir well and serve hot.