

## Shrimp and Artichokes with Noodles



4 tblsp butter, divided  
½ cup finely chopped onion  
2 cups water  
1 package Knorr Pasta Sides (Butter & Herb)  
2 tblsp olive oil  
1 tblsp finely chopped garlic  
1 pound medium shrimp, cleaned and deveined  
1 14 oz can artichoke hearts, drained and halved  
¼ cup finely chopped fresh parsley  
Salt and pepper to taste

In a medium saucepan, melt 2 tablespoons of the butter. Add the onion and cook until tender. Add water and bring to a boil. Stir in contents of the pasta package and continue boiling over medium heat stirring occasionally for about 8 minutes or until noodles are tender.

Meanwhile, in a large skillet, heat remaining 2 tablespoons of butter with olive oil. Add garlic, cook over medium-high heat 30 seconds. Add shrimp and artichokes. Cook, stirring occasionally, for 3 minutes or until shrimp turn pink. Stir in parsley, salt and pepper. Combine shrimp mixture with hot noodles.

Enjoy!

Never Enough Thyme  
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