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# Hank`s Artichoke and Prosciutto Pasta

*Hank Lorant - Hudson's Northland*

*1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores*

Servings: 2

**8 ounces pasta**

**1/2 cup diced prosciutto ham**

**1 tablespoon butter**

**1 can (14 ounce) water-packed artichoke hearts, drained and quartered**

**3 tablespoons lemon juice**

**2 cups whipping cream**

**1/2 cup Fontanella cheese**

**1/4 cup grated Parmesan cheese**

Cook the pasta to an al dente stage as directed on the package.

In a skillet, saute' the prosciutto in butter. Add the artichoke hearts and lemon juice. Simmer for 5 minutes.

Add the cream. Heat to boiling. Reduce the heat and simmer until the sauce thickens. Add the cheeses. Stir until melted and the sauce is thick.

Serve the sauce over hot pasta.

## **Pasta**

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*Per Serving (excluding unknown items): 1343 Calories; 99g Fat (65.4% calories from fat); 24g Protein; 94g Carbohydrate; 3g Dietary Fiber; 350mg Cholesterol; 342mg Sodium. Exchanges: 5 1/2 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 1/2 Non-Fat Milk; 19 Fat.*