**Sun-dried Tomatoes with Angel Hair Pasta**

**Servings:** 6

**Prep Time:** 15 Minutes

**Cook Time:** 15 Minutes

**Total Time:** 30 Minutes

**Equipment Needed:** Skillet, Spoon, Knife, Measuring Utensils

**Ingredients**:

10-12 ounces  Cherry OR Grape Tomatoes, halved

2 Tablespoons  Capers

8-12  Sun-dried Tomatoes

10-12 ounces  Broccoli, frozen

12-ounces  [Hearts of Palm Pasta](https://www.google.com/search?q=hearts+of+palm+angel+hair+pasta&client=safari&sca_esv=6848b7d1bf2976c8&sca_upv=1&channel=iphone_bm&ei=RgoKZq6HJ6Wtp84PguqT0AQ&ved=0ahUKEwiuwrGa65-FAxWl1skDHQL1BEoQ4dUDCA8&uact=5&oq=hearts+of+palm+angel+hair+pasta&gs_lp=Egxnd3Mtd2l6LXNlcnAiH2hlYXJ0cyBvZiBwYWxtIGFuZ2VsIGhhaXIgcGFzdGEyCxAAGIAEGIoFGJECMgUQABiABDIFEAAYgAQyBRAAGIAEMgUQABiABDIFEAAYgAQyBhAAGAUYHjIGEAAYBRgeMgYQABgFGB4yCxAAGIAEGIoFGIYDSPc9UKseWK07cAF4AZABAJgBqwGgAdwKqgEDMy44uAEDyAEA-AEBmAIMoAKcC8ICChAAGEcY1gQYsAPCAg0QLhiABBiKBRhDGLADwgINEAAYgAQYigUYQxiwA8ICBxAAGIAEGA3CAgYQABgHGB7CAggQABgFGAcYHpgDAOIDBBgAIGqIBgGQBgqSBwQyLjEwoAevUg&sclient=gws-wiz-serp)

2 teaspoons  Thyme seasoning

1 Tablespoon  Garlic, minced

3 Tablespoons  Olive Oil

few  Basil leaves (optional)

 Salt to taste

**Directions:**

1. Add Olive Oil on Low Heat, adding Thyme, Capers, and Garlic.
2. Turn Heat to Medium and add Sun-dried Tomatoes and Cherry Tomatoes, cooking them for 2-3 Minutes.
3. Now add the Frozen Broccoli, until it is cooked.
4. Now add the Heart of Palm Pasta - which is the best thing about it! It does not require cooking.
5. Add the Heart of Palm Angel Hair Pasta to the skillet and integrate it.
6. Serve and Enjoy!