



Penne Pasta with Goat Cheese and Greens

8 oz. penne pasta

2 cups spring mix

1 cup firm tomatoes, chopped

1 jar (6 oz. or larger) Kalamata olives

1 package (6 oz.) goat cheese, crumbled

¼ cup extra virgin olive oil

1 tablespoon minced garlic

Salt & Pepper to taste



Cook pasta (until firm but not hard) in large pot of boiling water, according to instructions on pasta packaging. Drain. Combine spring mix, tomatoes, olives, crumbled goat cheese, olive oil, garlic and salt & pepper in a large bowl. Add pasta, toss and serve. For variation, add additional cheeses, cooked chicken and/or Italian herbs. Serve and enjoy.