

FETTUCCHINI PASTA WITH VEGETABLES & GOAT CHEESE

INGREDIENTS

- 1 Tomato (large) (yellow) (seeded) (diced)
- 1 Squash (yellow) (finely diced)
- 1/2 C Chives (fresh) (chopped)(about 1 small bunch)
- 1 Lemon (finely grated zest)
- 3 T Olive oil (extra-virgin)
- Kosher salt (to taste)
- 4 oz Goat cheese (soft) (crumbled)

- Water
- Pinch Salt
- 12 oz Fettuccine
- 2 C Beans (wax) (about 4 oz) (trimmed) (halved lengthwise)
- 1/4 C Parmesan cheese **OR** Vegan cheese (grated)



DIRECTIONS

- 1 Toss the tomato, squash, chives, lemon zest & 2 T olive oil in a large bowl
- 2 Season with salt & add in half the goat cheese
- 3 Bring a large pot of salted water to a boil
- 4 Add the pasta to the boiling water & cook as the label directs
- 5 Add the wax beans to the pot during the last 3 minutes of cooking
- 6 Reserve 1/4 cup of the cooking water
- 7 Drain the pasta & beans & add to the bowl with the vegetables
- 8 Drizzle with the reserved cooking water & 1 T olive oil
- 9 Toss until the goat cheese begins to melt
- 10 Add the parmesan & toss
- 11 Divide among bowls & top with the remaining goat cheese

NOTES

- 1 Serves 4
- 2 Add pepper if needed
- 3 Visit our **Vegan Directory** for recipes to make your own cheese

