

# PASTA SHELLS

## WITH SUN DRIED TOMATOES, GOAT CHEESE & GREENS

### INGREDIENTS

- 1 C Pasta shells
- 2 C Mediterranean-style mixed salad greens
- 2 T Sun-dried tomatoes (packed in olive oil) (chopped)
- 1 T Goat cheese (crumbled)
- 2 T Parmesan (grated)
- Pinch Salt & pepper (to taste)



### DIRECTIONS

- 1 Bring a medium pot of salted water to a boil over high heat
- 2 Add the pasta & cook, stirring occasionally, until tender but still firm to the bite (8-10 minutes)
- 3 Drain pasta reserving 1/2 C of the water
- 4 In a medium bowl, mix the salad greens with the sun dried tomatoes, goat cheese & parmesan
- 5 Top with warm pasta & the reserved pasta water
- 6 Toss to combine & wilt the greens
- 7 Season with a pinch each of salt & pepper (to taste)

