

Pesto Orecchiette with Goat Cheese and Sundried Tomatoes

Makes 4 servings

16 ounces orecchiette or whole wheat penne pasta
6 tablespoons spinach pesto
4 tablespoons crumbled goat cheese
6 to 8 sundried tomatoes, chopped
20 kalamata olives, quartered

Bring a large pot of salted water to a boil. Add pasta and cook according to package instructions until al dente. Reserve 1/4 cup of the pasta water. Drain the pasta and return to the pot. Add spinach pesto and reserved pasta water. Stir well to combine. Divide pasta among four bowls and top with goat cheese, sundried tomatoes and kalamata olives.

Tip: For those that aren't into meatless meals, this is the perfect dish to add a bit of leftover chicken to. You can plan to make a meal one or two nights before this one that uses chicken. Cook an extra chicken breast to chop up and keep in the fridge so you can toss it in with the cooked pasta and pesto.