



# Arugula and Goat Cheese Pasta Topped with Roasted Tomatoes



**YIELD: 6 servings**

## INGREDIENTS

## MEASUREMENTS

SupHerb Farms Fresh Frozen Arugula	0.6 oz
SupHerb Farms Fresh Frozen Basil Small	0.4 oz
SupHerb Farms Fresh Frozen Parsley Small	0.4 oz
Montrachet goat cheese, crumbled	2.6 oz
Greek yogurt	8 oz
Salt and pepper	To taste
Fusilli pasta, cooked al dente	1 lb
SupHerb Farms Fresh Frozen Tomato Roasted Diced with oil	1.6 oz
Parmesan cheese	To taste

## ARUGULA AND GOAT CHEESE SAUCE PREPARATION

1. Add SupHerb Farms Fresh Frozen Arugula, Basil, Parsley, goat cheese and yogurt to a food processor.
2. Blend ingredients and season with salt and pepper.
3. Set aside and keep sauce at room temperature.

## TO SERVE

Place pasta in serving bowls and top pasta with the sauce. Sprinkle SupHerb Farms Fresh Frozen Tomato on top, followed by parmesan cheese and serve.