



Arugula and Goat Cheese Pasta Topped with Roasted Tomatoes



YIELD: 6 servings

INGREDIENTS

MEASUREMENTS

SupHerb Farms Fresh Frozen Arugula	¼ cup
SupHerb Farms Fresh Frozen Basil	2 Tbsp
SupHerb Farms Fresh Frozen Parsley	1 Tbsp
Montrachet goat cheese, crumbled	1/3 cup
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	4 Tbsp
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.