



Tomato Goat Cheese Pasta

INGREDIENTS

- 12 Pints Cherry Tomatoes
- 3 Cloves Garlic Sliced
- 1 Shallot, sliced thin
- Salt & Pepper to taste
- 2 Tbsp Oregano leaves
- 1 Tsp Crushed Red Pepper Flakes
- 3 Tbsp Olive Oil
- 8 Ounces Goat Cheese
- 8 Ounces Campanelle (or Penne pasta)
- 2 Tbsp Pesto
- 6 to 8 Basil leaves, torn, for garnish

DIRECTIONS

1. Preheat the oven to 425°F. Bring a large pot of salted water to a boil.
2. Add the tomatoes, garlic, shallot, oregano and red pepper flakes to a 9 x 13 baking dish. Add 2 tablespoons of the olive oil and season with 1/2 teaspoon salt and 1/4 teaspoon pepper.
3. Toss to combine. Nestle the goat cheese in the dish among the other ingredients and drizzle with the last tablespoon of olive oil. Bake until the tomatoes have blistered and the goat cheese has melted slightly, 22 to 25 minutes. (CONTINUED)

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- A close-up photograph of a black skillet filled with baked pasta. The pasta is coated in a thick, melted cheese sauce and topped with sliced cherry tomatoes and fresh green basil leaves. A silver fork is lifting a portion of the pasta, showing the stretchy texture of the cheese.
4. While the tomatoes and goat cheese bake, cook the pasta according to the package instructions. Drain, reserving 1/2 cup of pasta water, and set aside.
 5. Remove the tomatoes and goat cheese from the oven. Add the pesto and begin tossing everything together, breaking up the goat cheese as you go and adding a little pasta water, until you have a creamy consistency.
 6. Add the cooked pasta and toss to coat. Serve hot garnished with the fresh basil.

Recipe Courtesy of: Ree Drumond - TV Food Network
<https://www.foodnetwork.com/recipes/ree-drummond/baked-goat-cheese-pasta-11367456>

Purposeful Edna Valley... is a partnership between Owner Laurie Sances & Ag Educator Wendy Minarik, long time SLO county residents.

In 2023 we saw an opportunity to put a mature olive grove into production to fund an endowment & business experiences for Ag students. We are dedicated to manifesting this goal to deserving California students interested in furthering their training in agriculture science & education to realize their dreams.

Thank you for supporting our mission to empower the next generation of Ag leaders through access to quality education and opportunities for professional growth.