

Goat Cheese and Arugula over Penne

This is a quick, easy, and elegant dish. Serve as a main course with a good loaf of bread, or as a side dish.

Recipe by [Victoire Vidal](#) | Created on **Nov 16, 2021**

Ingredients

- 5 ½ ounces goat cheese
- 2 cups coarsely chopped arugula, stems included
- 1 cup quartered cherry tomatoes
- ¼ cup olive oil
- 2 teaspoons minced garlic
- ½ teaspoon ground black pepper
- ½ teaspoon salt
- 8 ounces penne pasta

Directions

- Cook pasta in a large pot of boiling salted water until al dente.
- Crumble goat cheese into a large serving bowl. Add arugula, cherry tomatoes, olive oil, garlic, and salt and pepper.
- Drain pasta, and toss with goat cheese mixture.

Nutrition Facts

Serving: **6 servings** | Calories: **316.7 kcal** | Carbohydrates: **29.7 g** | Protein: **11 g** | Saturated fat: **6.8 g** | Cholesterol: **20.5 mg** | Sodium: **334 mg** | Fiber: **1.7 g** | Sugar: **2.1 g**

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