

# Sweet Potato and Goats Cheese Penne Pasta



A delicious dinner recipe using our new Organic Kamut Penne Rigate Pasta. The combination of lemon, chives, goats cheese and pine nuts is divine. You will love this recipe. Enjoy!

## **Ingredients:**

- 2 cups cooked organic kamut penne pasta
- 20 grams butter
- 2 tablespoons of olive oil
- 1 medium sweet potato peeled into strips with a potato peeler
- 1 clove of crushed garlic
- 2 teaspoons of lemon rind
- 1 tablespoon of lemon juice
- 2 tablespoons of chopped chives (keep some aside for the garnish)
- 60gram fresh rocket
- 60grams goats cheese
- 1 tablespoon toasted organic pine nuts

## **Method:**

1. Cook the penne for 12-15 minutes until al dente. Drain and put aside.
2. Heat the butter and 1 tablespoon of olive oil in a fry pan, then add the peeled sweet potato and cook for 2 minutes.
3. Add the garlic and lemon rind and cook for a further 2 minutes.
4. Combine the lemon juice, 3/4's of the chives and remaining olive oil in a small bowl.
5. Add the pasta to the frying pan and toss the ingredients for 1 minute until heated through.

6. Remove from heat, add the rocket and chive mixture and combine.
7. Season with salt and black pepper to your taste.
8. Serve on a plate then top with crumbled goats cheese and a sprinkling of pine nuts and chopped chives. Enjoy!

NOTE: This dish can be served hot, or enjoyed cold as a pasta salad. Whatever your fancy!

**Refined Sugar Free | Delicious**