

Pasta with Goat's Cheese and Black Olives

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- Servings: 4
- Level of difficulty: Easy
- Preparation Time: 10 minutes
- Cooking Time: 10 minutes
- Ingredients
- salt and fresh ground black pepper
- 450g penne
- 3 garlic cloves, crushed
- 8 anchovy fillets, chopped
- 4 tbsp Olive oil, plus extra for drizzling
- 200g black pitted olives, chopped
- 200g Goat's cheese, roughly crumbled
- 4 tbsp finely chopped flat-leafed parsley

- Method
1. Bring a large pan of salted water to the boil.
 2. Add the penne and cook until al dente, around 10 minutes.
 3. Meanwhile, mix together the garlic, anchovy and olive oil into a paste.
 4. Drain the cooked pasta and transfer to a large bowl. Toss with the garlic paste, chopped olives and goat's cheese. Season with freshly ground pepper.
 5. Drizzle with olive oil and sprinkle with parsley. Serve at once. ENJOY