



Recipe Name **Gluten Free Fusilli with Sundried Tomatoes and Goats Cheese**

Serves 4

Ingredients

- 2 tbs Olive Oil
- 2 cloves Garlic finely chopped
- 50g Drained, chopped sundried tomatoes
- 1 pack Otway Pasta Company Dried Gluten Free Fusilli – 375g
- 1 handful Spinach leaves
- 100g Meredith Goats Cheese

Salt and pepper to taste

Method

Put a large pot of water on to boil and frying pan on medium heat

Add 1 tbs olive oil, and chopped garlic to the frying pan

While the garlic is frying add the dried pasta to the boiling water, turn timer on for 5-6 mins

Add the sundried tomatoes to the frying pan and combine with garlic.

When pasta is cooked add it to the fry pan with the garlic and sundried tomatoes. Toss through and add spinach.

Let the spinach wilt down, turn the heat off then add the goats cheese

Gently combine the goats cheese with the pasta and add 1 tbs of olive oil

Salt and pepper to taste, gently combine and serve 😊