



**GOOD
FOOD**

S T O R E

- 2 large cloves** garlic, minced
- 3/4 cup** onion, finely chopped
- 2 tablespoons** olive oil
- 2/3 cup** sun-dried tomatoes packed in oil, drained & chopped (about 1/4 pound)
- 1/2 cup** vegetable broth
- 1/4 cup** Kalamata or other brine-cured black olives, sliced & pitted
- 1/3 cup** fresh parsley leaves, finely chopped
- 1/2 pound** medium-sized pasta shells
- 3 ounces** mild goat cheese such as Montrachet, crumbled (about 1 cup), plus additional for sprinkling over the pasta

Yield: 2 servings

A Mediterranean Pasta

In a small skillet over moderately low heat, sauté garlic and onion in olive oil. Season to taste with salt and pepper to taste.

When onion is soft, add tomatoes and broth and simmer until liquid is reduced by about one third. Stir in olives and parsley. Adjust seasonings. Keep warm.

In a pot of boiling salted water, cook pasta until it is *al dente* and drain well, reserving 1/3 cup of the water.

In a serving bowl whisk 3 ounces of goat cheese with the reserved cooking water until the cheese is melted and the mixture is smooth. Add the pasta and tomato mixture and toss well.

Sprinkle with the additional goat cheese and serve.