

Chèvre Pasta Salad

5 oz Creamy Classic chèvre or Marinated Chèvre from Goat Lady Dairy

4 cups seasonal vegetables, chopped

1 lb pasta, such as Rigatoni or Fusilli, cooked and cooled

1 Tbsp olive oil, if using Creamy Classic

1 Tbsp butter, if sautéing

Salt

Pepper

Mixed nuts, optional

1 avocado, optional

Sauté vegetables if desired and allow to cool.

Combine pasta and vegetables in a large bowl. Toss.

Crumble Creamy Classic or Marinated Chèvre over the bowl. If using Creamy Classic, sprinkle with olive oil. Add salt and pepper to taste. Toss to evenly combine.

If desired, top with chopped mixed nuts and sliced avocado. Enjoy!