

Penne Toscano

What you'll need:

1 lb whole wheat pasta
1 bulb of fennel sliced
15 cherry tomatoes (about one carton)
1 lb spinach
1/2 cup goat cheese
1 tsp. chopped garlic
1/2 cup white wine
1/4 cup olive oil
dash of salt
pinch of black pepper

How to prepare:

To roast fennel, place slices on cookie sheet, and drizzle with olive oil, salt and pepper.

Cover with aluminum foil, and roast at 375 degrees for 20 minutes.

Boil water for pasta. In a sautee pan, heat olive oil. Add garlic once caramelized, and add spinach.

Then add roasted fennel. Let spinach wilt, and add goat cheese, white wine and cherry tomatoes. Add cooked penne to pan and toss. Serve.

provided by Sandy Foster of The Village Pizzeria and Ristorante

