

# Pesto Pasta

Makes 4 - 6 servings.

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## Ingredients

- **1 lb box of pasta (we recommend fusilli or rotini, but any pasta works)**
- **1 lb ground italian sausage**
- **1 pint cherry or grape tomatoes**
- **1 6 oz jar of pesto (we use a pine-nut free pesto at camp)**
- **1 4 oz log of goat cheese**

*Note: All quantities are very flexible. If you can't find exactly a 6 oz jar of pesto, use something close, and so on!*

## Directions

1. Cook pasta according to package instructions, reserving ½ cup of the pasta water.
2. While pasta is cooking, brown italian sausage over medium heat.
3. When sausage is cooked, drain excess grease, keeping appx 1 TBS in the pot with the sausage.
4. Add whole cherry tomatoes to the pot with the sausage and continue cooking until tomatoes burst. Remove from heat.
5. Once pasta is cooked, add the pasta to the sausage and tomatoes, along with 1/4-1/2 cup of the pasta water.
6. Add the whole jar of pesto and the entire log of goat cheese. Stir until everything is combined and the goat cheese is melted. Reheat on low if necessary and enjoy!

*Greystone*