

## Pasta with Goat Cheese, Snow Peas, and Tomatoes

Meal Dinner 4	Ingredients		Cookware Required
<b>Pasta with Goat Cheese, Snow Peas, and Tomatoes</b>	Curly coloured pasta		
	olive oil, snow peas, crushed dried basil, salt and black pepper		
	soft crumbled goat cheese or shredded mozzarella		
	sauce: diced onions, celery, 2 cans tomatos ( or equivalent) 4 cloves garlic, 4 tbsp parsley, 2 tbsp crushed dried basil 4 tsp brown sugar 2 tsp salt and pepper		In a skillet, combine onions, celery and 2 cup water; cook over medium heat until soft. Add tomatoes, garlic, parsley, basil, sugar, salt and pepper; bring to a boil. Reduce heat and simmer for 10 minutes; stirring occasionally. Puree if possible.
			2. In a large skillet, heat olive oil over medium heat; cook snow peas with basil, stirring, for 3 to 5 minutes or until tender. Stir in pasta. Season with salt and pepper to taste.
			3. To serve, place crumbled goat cheese on top of pasta/sauce combination.