



Pasta Salad with Goat Cheese and Arugula

Recipe Source: www.marthastewart.com

Serves 6

Ingredients:

$\frac{3}{4}$ pound (12 oz) whole wheat gemelli or other short pasta
1 (15 oz) can cannellini beans, rinsed and drained
 $\frac{3}{4}$ cup (3 oz) crumbled fresh goat cheese
3 Tbsp olive oil
2 Tbsp red wine vinegar
2 tsp Dijon mustard
Coarse salt and ground pepper
1 bunch arugula (8 oz), torn
 $\frac{1}{2}$ small red onion, thinly sliced

Steps:

- In a large pot of boiling water, cook pasta until al dente. Drain pasta and rinse under cold water.
- In a large bowl, toss pasta with beans and goat cheese.
- Make dressing: In a bowl, whisk together oil, vinegar and mustard. Season with salt and pepper. (To store, refrigerate pasta mixture and dressing separately, up to one day.)
- To serve, toss pasta mixture with dressing, arugula, and onion.

Tips from the Test Kitchen: If you can't find arugula, you can substitute spinach but the dish won't have the peppery kick that arugula gives. To make this more of a main dish, add another can of cannellini beans. (Other white beans can be substituted.)