



Orange Cream Pasta Salad

Pasta salad served over arugula and topped with goat cheese dressing.



Ingredients

Dressing:

1/2 cup Happy Days Goat Cheese Crumbles
1/3 cup fresh or store-bought orange juice
1 tablespoon extra-virgin olive oil
1 tablespoon white wine vinegar
zest from 1/2 navel orange
1/4 teaspoon sea salt
Freshly ground pepper, to taste

Salad:

150 grams gluten-free fusilli pasta, cooked
1 fennel bulb, core removed and sliced
2 cups (40 grams) arugula
2 navel oranges, peeled and sliced
2 tablespoons slivered almonds

Directions

Combine dressing ingredients in a medium-sized bowl. Whisk with a fork and set aside.

Combine pasta and fennel in a large bowl. Add dressing and stir to coat.

Divide arugula into two serving dishes. Top each dish with half the mixture of pasta salad. Garnish each dish with orange slices and sprinkle with almonds.

Makes 2 servings.

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