

Pasta with Arugula and Olives



UNIVERSITY of SOUTH CAROLINA KITCHEN  
Cooking with Patricia Moore-Pastides

**YOU WILL NEED:**

- 1 lb. whole wheat penne pasta
- 1 lb. feta cheese, roughly crumbled
- 2 c cherry tomatoes, cut in half if they are large
- 3 c of arugula leaves; washed, dried, and cut into 2 inch pieces
- 1½ cups pitted kalamata olives, cut in half if they are large

Prepare pasta according to package directions. When it is done, strain off water, and return to pan. Add all remaining ingredients and toss well. Transfer to serving bowl and serve hot.

This pasta really needs no sauce. The flavors are enhanced just from being blended with the hot pasta. It's tasty, healthy, and easy!

Serves 6-8

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