

MUSHROOM & SPINACH BOW TIE PASTA

- 4 cups of bow tie pasta, dry
- 8 oz fresh mushrooms, sliced
- 4 Tbsp extra virgin olive oil
- 1/2 cup chicken or vegetable broth
- 2 Tbsp **TSG Over-the-Edge Herbed Spinach**
- 1 tsp **Outrageously Garlic**™
- 1 tsp seasoned salt
- 1/3 cup crumbled goat cheese (approx 2.5 oz)

1. Cook pasta according to package directions (generally 9-11 minutes).
2. Meanwhile, in a large skillet or saucepan over medium/high, heat 3 tablespoons of extra virgin olive oil. When hot add mushrooms and sauté until golden brown, 4-5 minutes.
3. When mushrooms become golden brown, add broth, Over-the-Edge Herbed Spinach™, Outrageously Garlic™ and seasoned salt. Stir and simmer for 3-4 minutes. Add cooked pasta and stir to combine.
4. Lower the heat to Medium and continue to cook for an additional 3 minutes or until pasta is hot. Add crumbled goat cheese toss and serve immediately.