

RADISH, OLIVE & GOAT CHEESE PENNE

Salt is often used to reduce the impact of bitterness on the palate and is commonly sprinkled on radishes when served raw. In this recipe I have used salty brined olives and goat cheese to temper the bitterness from radish and radish greens, and a little honey balances the whole flavor profile, with almonds and goat cheese bringing richness. Use the best quality olives you can afford as they are the star in this dish! Also substitute a few turnip greens for the radish greens if they are unavailable. Serve as a main for 2 or side dish for 4 people with baked salmon or chicken.

Ingredients

12 ounces dry Penne pasta
1 bunch Radish with greens
1 Cup Kalamata or Black Olives
2 ounces Goat Cheese
¼ Cup sliced Almonds, toasted
Williams Honey

Directions

Cook the pasta according to packet directions in well-salted water.

Meanwhile, remove greens from radishes and wash and dry well before slicing into strips about ¼ inch wide.

Cut off the stem and root end of radishes and slice into rounds about 1/8 inch thin.

Slice olives into thin rounds, about 3 pieces per olive.

Crumble goat cheese in a large bowl that will be used to bring all ingredients together.

When the pasta is cooked, drain into a colander and shake off excess water.

Transfer pasta into the large bowl with crumbled goat cheese and use tongs to melt the cheese and coat the pasta evenly.

Work quickly to retain as much heat as possible before adding the olives, radishes and greens.

Divide into separate bowls or serve in the mixing bowl.

Dress the pasta with a fine drizzle of Williams Honey and a sprinkling of toasted almonds.