



## Carrot Tagliatelle with Chevre, Peas and Pine Nuts

### Ingredients:

6 peeled carrots or 4 zucchini  
5 cloves garlic  
3 Tbs. olive oil  
1/2 C. crumbled goat cheese  
6 basil leaves, julienned  
1 C. frozen petit peas  
1/4 C. toasted pine nuts  
Kosher salt and pepper to taste

### Directions:

Cut carrots on the slicer using the tagliatelle (widest) blade.  
Blanch in salted boiling water for 1 minute.  
Heat oil in a large nonstick pan on medium heat. Cook garlic for 1 minute until it begins to brown. Drain carrots and add to pan. Season with salt and pepper and add frozen peas.  
Continue cooking for 1 minute, add goat cheese, basil and pine nuts and stir until goat cheese is incorporated into the pasta.  
Season to taste with salt and pepper before serving.