

MARINATED MUSHROOM PASTA SALAD

Cooked corkscrew pasta

Jar of marinated portobello mushrooms and red peppers

Can of Chickpeas, drained and rinsed

Garlic and herb goat cheese, crumbled (feta cheese would be another good option)

Olive oil

Splash or two of balsamic vinegar

Italian seasoning

Sea Salt and Freshly Ground Pepper to taste

Add all of the ingredients to a bowl and toss to combine. Cool for an hour or two to allow the flavors to meld. Taste and adjust seasonings as needed.