



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

PASTA WITH CHERRIES AND SAGE



A bright taste of spring using the season's fresh cherries with a touch of sage and browned butter.



00 HR 50 MINS



Serves 2 to 3



Featuring

[Gotelli Farms](#)

[Allard Farms](#)

INGREDIENTS

- 1 pound of dry penne pasta
- 6 tablespoons unsalted butter
- 1 bunch of sage
- 1 large shallot, diced
- 3 cups pitted cherries, approximately 3/4 a pound
- 6 ounces goat cheese, approximately 12 tablespoons
- Salt and pepper to taste

PREPARATION

Wash and pit cherries. Cook penne in salted water. While it is cooking, heat 5 tablespoons unsalted butter in a sauté pan with 20-30 whole sage leaves. Sauté the sage leaves until they are dark green and crispy, about 5 minutes. Remove the sage leaves from the butter.

Chop all but 8 leaves, reserving them for garnish. Continue cooking the butter until it turns brown. When the pasta is al dente, drain and toss in brown butter and chopped sage. Add salt and fresh black pepper to taste.

Add pitted cherries to remaining tablespoon of butter. Sauté on medium-high heat for 3 minutes, then add shallot. Sauté for an additional two minutes, remove excess juices and toss in with the pasta. Do not mix too vigorously, or you will turn your pasta pink. Add goat cheese in small bits while plating, to avoid pink pasta. Garnish with sage leaves.