



Farmhouse TO Your House

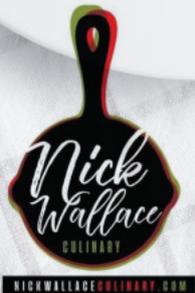
A Novo Nordisk-Sponsored Program

Roasted Vegetable Pasta

INGREDIENTS

- 1 carrot, cut into small pieces
- 1 yellow onion, cut into small pieces
- 1 small yellow squash, sliced in half and cut into small pieces
- 1 small zucchini, cut into 1-inch pieces
- 1 tomato, cut into small pieces
- 1 tablespoon extra-virgin olive oil, more for drizzling
- 1 tablespoon sherry vinegar
- 1 garlic clove, minced
- ½ teaspoon fresh herbs, example: cilantro, sage, or basil
- ½ teaspoon fresh mint for tossing in pasta before serving
- One 16-oz pack of spiral long pasta
- ½ cup cotija cheese
- 1 bell pepper, cut into small pieces
- 8 leaves of kale, cut into small pieces
- 4 oz Brussels sprout, cut into quarters (1¼ cup)
- Juice of ½ small lemon, more if desired
- Cracked black pepper
- Sea salt

This easy roasted vegetable pasta is one of our favorite weeknight dinners. The combination of veggies listed above is excellent, but feel free to swap in whatever you have on hand. Enjoy!



Roasted Vegetable Pasta *by Chef Nick Wallace*

Servings: 6 • Prep Time: 15 minutes • Cook Time: 30 minutes • Total Time: 45 minutes

INSTRUCTIONS

1. Preheat the oven to 400°F and line 2 large baking sheets with parchment paper. On one sheet place the carrots and onions; on the second sheet, place the squash, zucchini, Brussel sprouts, and tomatoes. Drizzle vegetables with olive oil and generous pinches of salt and pepper. Place the sheet with the carrots and onions in the oven first and roast for 30 to 35 minutes or until the onions are tender and lightly charred, and the carrots are tender and browned. Remove from the oven and set aside. Place all roasted veggies in a large bowl, combine 1 tablespoon of olive oil with the sherry vinegar, garlic, herbs, thyme, ¼ teaspoon salt, and several grinds of black pepper. Stir in the roasted vegetables.
2. In the bottom of a large bowl, combine 1 tablespoon of olive oil with the sherry vinegar, garlic, herbs, thyme, ¼ teaspoon salt, and several grinds of black pepper. Stir in the roasted vegetables.
3. Prepare the pasta according to the instructions on the package, cooking until al dente. Drain and transfer the warm pasta to the large bowl with the roasted vegetables and toss to coat.
4. Add the cotija, basil, lemon juice, and gently toss. Season (generously!) to taste with more salt, pepper, and lemon juice, as desired.
5. Garnish with more fresh herbs and a generous drizzle of olive oil.