

Pasta with Roasted Vegetables

Serves 4

Ingredients:

2 zucchini squash, halved lengthwise, sliced crosswise

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2 pints grape or cherry tomatoes*

4 cloves garlic, crushed

1 red onions, chopped into 1' pieces

¼ cup olive oil

Kosher salt & freshly ground pepper

8 oz. elbow pasta or other short pasta



Zest of 1 lemon

1 Tbsp. unsalted butter

½ cup frozen peas, thawed

½ cup finely grated parmesan cheese, plus extra

1 cup packed basil leaves, rough chop*

2 Tbsp. mint leaves, rough chop (optional)*

Directions:

1. Preheat oven to 450 degrees F. Place oven racks in lower and upper thirds of the oven
2. Divide squash, tomatoes, garlic and onions between two rimmed baking sheets. Drizzle with oil and season with salt & pepper; toss to coat and spread evenly on the pans. Roast until tender and starting to brown, about 30 minutes. Switch the pans half-way through to ensure even cooking.
3. Meanwhile, bring large pot of salted water to a boil. Add pasta and cook until al dente, according to package instructions. Drain, reserving some of the pasta water, and return to pot. Add roasted vegetables, lemon zest, butter, peas, parmesan and basil to pot; season with salt and pepper; toss gently with pasta to combine. Reheat over medium low if necessary before serving. Add a bit of pasta water if too dry.

***Cook's Notes*:** Trader Joe's carries cheeses, tomatoes and herbs at a good price. They often carry live basil plants at an excellent price. Alberston's also carries large bunches of fresh herbs at the same prices as many stores charge for the small packages.

TREASURE BOX ITEMS=



**Recipe submitted by:
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