



Noreen's Kitchen

Roasted Vegetable Pasta Salad

Ingredients

1 pound Farfalle pasta, cooked
¼ cup olive oil
1 pound fresh Crimini mushrooms, sliced
1 zucchini sliced
1 cup bell pepper, cut in chunks
1 sweet onion, cut into chunks
1 cup grape tomatoes, cut in half
3 cloves garlic, minced
1 teaspoon Italian seasoning
1 teaspoon dried basil
1 teaspoon salt
1 teaspoon cracked black pepper

Dressing:
½ cup olive oil
¼ cup balsamic vinegar
2 tablespoons lemon juice
2 tablespoons honey
2 tablespoons Dijon mustard

Step by Step Instructions

Preheat oven to 350 degrees.

Place cut vegetables in a large bowl.

Drizzle with ¼ cup olive oil, sprinkle with salt, pepper, Italian seasoning and dried basil.

Toss vegetables to coat with oil and spices.

Pour vegetables onto a rimmed baking sheet that has been lined with aluminum foil.

Bake vegetables for 25 to 30 minutes or until browned and well roasted.

Remove from oven and allow to cool for 15 to 20 minutes.

Prepare dressing by pouring olive oil, balsamic vinegar, lemon juice, honey and Dijon mustard in a jar. Place the lid on the jar and give it a good shake to emulsify the dressing.

In a large bowl combine the pasta and the roasted vegetables. Pour over the prepared dressing and toss to combine.

Refrigerate for at least one hour before serving.

ENJOY!!