

Pasta Primavera

Adapted from foodnetwork.com

Recipe type: main dish, side dish

Serves: 6 as a main dish

Time: 45 minutes

Ingredients

- 3 carrots, cut into thin strips
- 2 medium zucchini or 1 large zucchini, cut into thin strips
- 2 yellow squash, cut into thin strips
- 1 onion, thinly sliced
- 2 bell peppers, any color, cut into thin strips
- ¼ cup olive oil (or other flavorless cooking oil)
- salt and pepper, to taste
- 1 tablespoon Italian herbs or herbs de Provence, dried
- ½ pound pasta, preferably bowtie or spiral
- 15 cherry tomatoes
- ½ cup grated Parmesan

Directions

1. Preheat the oven to 450 degrees F. On a large baking sheet toss all the vegetables with the oil, salt, pepper, and dried herbs to coat. Transfer half the mixture to a second large baking sheet and spread the vegetables evenly over their respective baking sheets. Bake for about 20 minutes, until vegetables are browned and tender. Stir half way through.
2. Meanwhile, cook the pasta according to package directions. Drain, reserving 1 cup of the cooking liquid.
3. Toss the pasta with the vegetable mixture in a large bowl and toss to combine. Mix in the cherry tomatoes and enough pasta water to moisten.
4. Season with salt and pepper, to taste. Sprinkle with Parmesan and serve immediately.

