

ROASTED VEGGIES & PASTA

Submitted by Joy Branson

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NL#4-10

Cut up: 3 cups zucchini
 2 cups plum tomatoes
 (You can use more or less, depends on tastes)
 3-4 Cloves garlic cut in thirds

Lay all the above out on a flat cookie sheet, add salt and pepper. Put in preheated 450° oven for 20 to 30 minutes.

While vegetables are cooking, boil fusilla pasta (or any to your liking). Mix together when done. Add Parmesan cheese and fresh basil before serving. Enjoy!

Note from the editor – you may want to drizzle a little olive oil on the cookie sheet first. I have added other vegetables as well for variety.

Thank you Joy.