

Delicious Dinners

Roasted Vegetables with Pasta



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Serves 4

Ingredients:

- 1 red pepper
- 1 yellow pepper
- 1 red onion
- 2 small courgettes
- 1 small punnet cherry tomatoes
- 2 tablespoons olive oil
- 1 large pinch mixed herbs
- 4 large handfuls pasta
- 2 tablespoons pesto
- 1 small can chopped tomatoes
- Black pepper

Equipment::

- Oven and oven gloves
- Chopping board
- Knife
- Roasting tin
- Pan
- Colander
- Spoon



Method:

1. Pre-heat the oven to 180°C.
2. Wash vegetables.
3. Chop the peppers, onion, and courgettes into 2.5cm x 2.5cm sized pieces.
4. Place all vegetables into a large roasting tray and toss with olive oil and dried herbs.
5. Place in oven and roast for 15 minutes.
6. Remove from oven and toss well to ensure even cooking.
7. Replace tray in the oven and roast for a further 15 minutes.
8. Meanwhile bring a pan of water to the boil and cook the pasta according to the instructions on the packet.
9. Drain pasta and return to pan.
10. Stir through the pasta the pesto and chopped tomatoes heating over a gentle heat.
11. Serve up spooning pesto pasta topped with roasted vegetables.
12. Season well and enjoy.