

ROASTED VEGETABLES & PENNE PASTA

INGREDIENTS

- Non-stick cooking spray **OR** parchment paper
- 2 Peppers (red) (cored) (seeded) (cut into 1 inch wide strips)
- 2 Zucchini (quartered lengthwise & cut into 1 inch cubes)
- 2 Summer squash (quartered lengthwise & cut into 1 inch cubes)
- 4 Cremini mushrooms (halved)
- 1 Onion (yellow) (peeled) (sliced into 1 inch strips)
- 1 t Salt (divided)
- 1 t Black pepper (divided)
- 1 T Italian herb mix (dried)
- 1/4 C Olive oil (extra-virgin)
- Water
- Pinch Salt
- 1 lb Penne pasta
- 3 C Marinara sauce
- 1 1/2 C Peas (frozen) (thawed)
- 1 C Gouda cheese **OR** Vegan gouda
- 1/2 C Mozzarella cheese **OR** Vegan mozzarella
- 1/4 C Parmesan (grated) **OR** Vegan parmesan (use 1/8 C in the mix & if desired 1/8 C on top



DIRECTIONS

- 1 Pre-heat oven to 450 F & use non-stick cooking spray **OR** parchment paper on 2 baking sheets
- 2 Toss the zucchini, squash, mushrooms, onions, 1/2 t salt, 1/2 t pepper & dried herbs with olive oil
- 3 Roast until tender (about 15 minutes)
- 4 Bring a large pot of salted water to a boil over high heat
- 5 Add the pasta & cook for about 6 minutes (need inside to stay hard) & drain in a collander
- 6 In a large bowl, toss the drained pasta with the roasted vegetables, marinara, mozzarella & gouda cheeses, peas, 1/2 teaspoon salt & 1/2 teaspoon pepper
- 7 Gently mix, until all the pasta is coated with the sauce & the ingredients are combined.
- 8 Spray a 9 x 13 pyrex dish with non-stick cooking spray & pour the pasta mix into the dish
- 9 Bake until top is golden & cheese melts (about 25 minutes)

NOTES

Serves 6

