



roasted vegetable pasta salad

Looking for the perfect pasta salad? Search no further because this quick and easy recipe for Roasted Vegetable Pasta Salad fits the bill, a superb salad bursting with the flavors of sweet oven-roasted vegetables, Asiago cheese, fresh oregano and sun-dried tomatoes.

SERVES: 6



julie albert & lisa gnat

ingredients

- 3 medium zucchini, cubed
- 2 medium red bell peppers, cubed
- 1 medium yellow pepper, cubed
- 1 medium eggplant, peeled and cubed
- 2 tbsp olive oil
- 1/2 tsp kosher salt
- 1/4 tsp freshly ground black pepper
- 3/4 lb package fusilli pasta
- 3/4 cup shredded semi-soft Asiago cheese
- 3 tbsp olive oil
- 2 tbsp white wine vinegar
- 2 tbsp minced fresh oregano
- 2 tbsp chopped rehydrated sun-dried tomatoes

directions

1. Preheat oven to 425°F. Line a baking sheet with aluminum foil and coat with non-stick cooking spray.
2. In a medium bowl, toss zucchini, red peppers, yellow peppers, eggplant, olive oil, salt and pepper. Transfer to prepared baking sheet. Roast in oven for 20-25 minutes, stirring occasionally until lightly browned. Remove from oven and cool slightly.
3. For the pasta, in a large pot, bring lightly salted water to a boil. Cook fusilli until tender, about 12 minutes. Drain and place in a large bowl. Add roasted vegetables, Asiago cheese, olive oil, white wine vinegar, oregano and sun-dried tomatoes. Toss well to coat. Serve at room temperature or refrigerate to chill.

