

ROASTED VEGGIE PASTA SALAD

Ingredients:

1 red onion, chopped
1 or 2 zucchini, cut in wide slices
1 yellow squash, cut in wide slices
2 colorful bell peppers, sliced in wedges
3 rainbow carrots, cut in wide slices
¼ c. olive oil
2 tsp. Herbes de Provence
Salt and pepper



1 pound medium-size pasta (such as fusilli or conchiglie)

½ pint of cherry tomatoes, cut in half

½ c. parmesan, grated

Dressing:

½ c. extra virgin olive oil
2 T. fresh lime juice
2 T. white wine vinegar
1 clove garlic, minced
Pinch of kosher salt

Directions:

- 1) Preheat your oven to 450 degrees.
- 2) Toss the veggies with the olive oil and Herbes de Provence, season generously with salt and pepper, and spread out on a baking pan. Roast for 20 minutes, turning after 10 minutes. Let cool to room temperature.
- 3) Cook the pasta, leaving it slightly *al dente*. Drain and put in a large bowl.
- 4) Whisk or shake the dressing ingredients together to thoroughly combine.
- 5) Toss the veggies, cherry tomatoes, parmesan, and dressing together.

Enjoy at room temperature, or refrigerate.

Allegro Wine Pairing: Prelude or Pinot Grigio