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Prevent and Protect
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ROASTED SUMMER VEGETABLE PASTA

- $\frac{3}{4}$ pound spaghetti
- 1 medium eggplant, cut into $\frac{3}{4}$ -inch pieces
- 1 medium onion, cut into 1-inch pieces
- 1 yellow bell pepper, cut into 1-inch pieces
- 8 cloves garlic
- $\frac{1}{2}$ cup olive oil
- Kosher salt and black pepper
- 1 pound cherry tomatoes, halved or quartered if large
- $\frac{1}{4}$ cup fresh oregano leaves
- Grated Parmesan, for serving

- Heat oven to 450 F. Cook the pasta according to package directions. Reserve $\frac{1}{2}$ cup of the cooking water; drain the pasta and return it to the pot.
- Meanwhile, on 2 rimmed baking sheets, toss the eggplant, onion, bell pepper, and garlic with the oil, 1 teaspoon salt, and $\frac{1}{2}$ teaspoon black pepper. Roast, rotating the sheets halfway through, until the vegetables are golden brown and very tender, 15-18 minutes.
- Add the vegetables, tomatoes, and reserved cooking water to the pasta and cook over medium heat, tossing, until the liquid coats the pasta, 2-4 minutes.

TIP: Made with penne or rigatoni, this recipe becomes a great picnic pasta salad to serve at room temperature. For extra-heavy appetites, add halved bocconcini (small balls of fresh mozzarella), crumbled Feta, or goat cheese.