

ROASTED VEGGIE PASTA BAKE

This amazingly comforting pasta bake is a breeze to make with veggies that you roast ahead of time. Use what you have and mix and match your favourites. It's also a great way to use up veggies from the night before!

RECIPE PREP

1. Please roast your veggies on a tin foil covered sheet pan, drizzled with a little oil, at 375 F for about 15 minutes. This will just give them a little chance to “pre-cook” before we make the pasta bake.
2. Please cook your pasta according to package directions, until al dente. Drain and let hang out while we prepare the bake.

TOOLS

- Large pot to cook pasta
- Tin foil covered baking sheet, with some non stick spray to roast the veggies
- Baking dish to put the pasta bake into

INGREDIENTS

- 3 cups of cooked pasta (this would be about 2 cups uncooked)
- 1 1/2 cups of roasted veggies - take your pick and choose your faves (example) you could use 1/2 a diced onion, 1 diced pepper, a few diced mushrooms, 1/2 a diced zucchini, 1 cup cherry tomatoes, etc.
- 1 1/2 to 2 cups of pasta sauce- any kind
- 1 1/2 - 2 cups of shredded cheese
- 1 tablespoon of butter
- Pepper for the top

DIRECTIONS

RECIPE PREP AHEAD

1. Please roast your veggies on a tin foil covered sheet pan, drizzled with a little oil, at 375 F for 15-20 minutes. This will just give them a little chance to “pre-cook” before we make the pasta bake.
2. Please cook your pasta according to package directions, until al dente. Drain and let hang out while we prepare the bake.

LET’S BUILD THE PASTA BAKE

1. In a large bowl add your drained pasta. It can be cooled off, or still warm.
2. To the bowl, let’s add in our roasted veggies. Be sure to scrape the foiled pan and get all the “drippings” of the veggies and oil. FLAVOUR!
3. Now let’s add our pasta sauce. Start with about a cup and combine. If it looks “saucy” enough, you might not need more than ½ cup more. Adjust accordingly.
4. Next up let’s add HALF the cheese, saving some for the top. Stir to combine.
5. Gently spoon everything into the greased baking dish and top with remaining cheese.
6. Dot the top with a little butter for extra richness, a little pepper and bake UNCOVERED at 350 F for about 25-30 minutes. Ultimately we just want everything to heat through and become bubbly, and ooey gooey.
7. Let cool a little then dig in! Leftovers are SO good too!