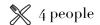
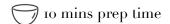


# MADE SIMPLE

# French Roasted Veggie Pasta

Pâtes aux légumes rôtis









## INGREDIENTS

#### Part 1

- 1 eggplant cubed
- 2 handfuls of cherry tomatoes cut in halves
- Small container of mushrooms sliced
- 3 garlic cloves diced
- 1 purple onion sliced
- 1 red pepper sliced

#### Part 2

- I can of tomato sauce (optional: use meat sauce)
- 5 tablespoons of oil
- ½ tsp crushed red pepper
- ı tablespoon of **basil**
- 1 tablespoon of oregano
- ½ tsp **cumin** (optional)
- salt and pepper

#### Other:

- Your favorite pasta
- Parmesan cheese
- Mozzarella cheese

Put in your favorite veggies as this recipe is super flexible!



### **DIRECTIONS**

- 1. Preheat the oven to 400 °F (200 °C).
- 2. Cut all the veggies in Part 1 and place them in a casserole dish.
- 3. Add the ingredients of Part 2 on top of Part 1 and mix together well.
- Put the veggies in the oven and bake for about 30 minutes until completely cooked.
- 5. While waiting, heat water and cook your favorite pasta to accompany the roasted veggies.
- 6. Once both the pasta and veggies are cooked, take a one-person portion of pasta and a portion of roasted veggies and put them together in a mixing bowl. Add 1-2 tablespoon of parmesan on top and lightly toss them together.
- Place the mixture on a dish and top with fresh mozzarella, parmesan, basil, and cracked pepper.
- 8. The roasted veggie mixture preserves for 5-7 days in the frig.



