

Roasted tomato and zucchini pasta

I saw this prepared on Martha Stewart's show a couple of years ago. I make it all the time. It's easy and a favourite with family and guests. The first time you make it, follow the recipe closely. After that, you can improvise like crazy. You can grill up a little spicy Italian sausage to serve alongside if you want to add meat.

1250 g (2-1/2 lbs) zucchini, trimmed and cut into
1/2-inch pieces
750 g (1 1/2 lbs) plum tomatoes, cut into
3/4-inch chunks
3 garlic cloves, thinly sliced
75 ml (5 tbsp) olive oil

10 ml (2 tsp) coarse salt
5 ml (1 tsp) freshly ground pepper
454 g (1 lb) long fusilli or linguine
50 ml (1/4 c) chopped fresh parsley
50 ml (1/4 c) grated Parmesan cheese, plus more for
serving

Preheat oven to 230C (450F). On a rimmed baking sheet, toss the zucchini, tomatoes, garlic, oil, salt, and pepper, spread into a single layer, and roast until the vegetables are cooked through and the zucchini is beginning to brown, 20 to 25 minutes.

Meanwhile, bring a large pot of water to a boil. Add salt and pasta, and cook until al dente according to package directions, about 12 minutes. Drain pasta and transfer to a large bowl.

Remove vegetables from oven and add to pasta. Toss to combine. Add parsley and cheese. Toss to combine. Serve immediately. Provide additional cheese on the side. Serves 4.

Recipe source: www.marthastewart.com

Continued

Please See **STUFFED D6**