

Kim's Cookology!

Roasted Veggie Ratatouille with Pasta

This is one of my oldest daughter's favorites but you don't have to be 'averse to meat' to enjoy this dish. Roasting vegetables brings them to a whole new level and this dish is sure to please the most discerning, and cynical, palate!

Ingredients:

1/4 c. extra virgin olive oil
2 zucchini, cut into 1 inch pieces
1 eggplant, (about 1.5 lbs), cut into 1" pieces
1 large red onion, chopped into 1" pieces
1 red pepper, cut into 1" pieces
12-18 fresh button mushrooms
1 pint grape tomatoes, halved
12 sprigs thyme, plus picked leaves for garnish
4 cloves garlic, finely chopped
salt and pepper
8 oz. orecchiete, orzo or rotini pasta

Preheat oven to 350F. In deep 9 x 13 baking dish, drizzle oil over zucchini, eggplant, onion, bell pepper, mushrooms, tomatoes, thyme sprigs and garlic. Season with salt and pepper to taste and toss to coat. Cover lightly with foil and roast for 45 minutes. Un-cover, stir and roast for another 45 minutes. Discard thyme stems.

About 10 minutes before veggies are done, bring a large pot of salted water to a boil. Cook pasta according to package instructions. Drain and toss with roasted veggies. Garnish with thyme leaves.

Sprinkle with parmesan cheese if desired.

Excellent with Mark West Pinot Noir or a nice merlot.

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