

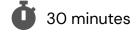




Roast Veggie Pasta

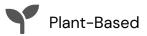
with Kale & Basil Pesto

Herby roast zucchini, cherry tomatoes and eggplant tossed with a short grain pasta and locally made kale & basil pesto from Hippie Veggies! Topped with a sprinkle of walnuts.





2 servings



Switch it up!

Instead of dried thyme, you can use fresh thyme or chopped rosemary to flavour the roast veggies!

TOTAL FAT CARBOHYDRATES

20g

176g

FROM YOUR BOX

ZUCCHINI	1
BABY EGGPLANT	1
SHALLOT	1
CHERRY TOMATOES	1 packet (200g)
SHORT PASTA (GF)	400g
KALE AND BASIL PESTO	1 jar
WALNUTS	1 packet (20g)

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried thyme, chilli flakes

KEY UTENSILS

oven tray, saucepan

NOTES

Dice the vegetables about 1cm in size, this will help the vegetables cook faster and give an extra golden finish!

You can use 1/2 packet pasta or to taste for 2 serves



1. ROAST THE VEGETABLES

Set oven to 220°C. Bring a saucepan of water to boil (for step 2).

Dice zucchini and eggplant (see notes). Slice shallot and halve tomatoes. Toss on a lined oven tray with 1 tsp thyme, 1/4 tsp chilli flakes, oil, salt and pepper. Roast in oven for 20–25 minutes until tender.



4. FINISH AND SERVE

Divide pasta among shallow bowls. Chop walnuts and use to garnish.



2. COOK THE PASTA

Add pasta to boiling water in saucepan (see notes). Cook according to packet instructions or until al dente. Reserve 1/2 cup cooking water before draining. Set aside.



3. TOSS THE PASTA

Toss pasta with roast vegetables, pesto and <u>reserved cooking water</u> until well combined. Season to taste with **salt** and pepper.

