

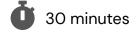




## Roast Veggie Pasta

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.







# Switch it up!

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

TOTAL FAT CARBOHYDRATES

35g

#### FROM YOUR BOX

ZUCCHIINI	1
EGGPLANT	1
RED ONION	1
CHERRY TOMATOES	2 packets (2 x 200g)
SHORT PASTA (GF)	400g
KALE AND BASIL PESTO	1 jar
WALNUTS	1 packet (40g)

#### 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!



#### 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 onion and halve tomatoes. Toss on a lined oven tray with 2 tsp thyme, 1/2 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. 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.





