



## Mediterranean Pasta Bake

A warm and hearty vegetarian pasta bake featuring sweet roasted capsicum, zucchini, and cherry tomatoes, folded through pasta and baked with crumbled feta and finished with basil.



35 minutes



Vegetarian



4/6 servings

## FROM YOUR BOX

	4 PERSON	6 PERSON
ZUCCHINI	1	1
YELLOW CAPSICUM	1	2
CHERRY TOMATOES	2 x 200g	3 x 200g
GARLIC CLOVES	2	2
SHORT PASTA	500g	2 x 500g
FETA CHEESE	1 packet	1 packet
BASIL	1 packet	1 packet

## FROM YOUR PANTRY

oil for cooking, olive oil, salt and pepper, dried oregano, balsamic vinegar, olive oil

## NOTES

Add pantry ingredients like olives or canned chickpeas to bulk out the bake.

Want more creaminess? Stir through a spoon of ricotta or a splash of cream before baking.

Serve with a leafy green side salad or crusty bread to complete the meal.

**No gluten option – pasta is replaced with GF pasta**

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## 1. ROAST THE VEGETABLES

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

Dice **zucchini** and **capsicum**. Halve **cherry tomatoes**. Toss in an oven dish with **2 crushed garlic cloves**, **2 tbsp balsamic vinegar**, **3 tbsp olive oil**, **1 tbsp dried oregano**, **salt and pepper**. Roast for 20–25 minutes until golden and softened.

**6P – Toss vegetables with 3 tbsp balsamic vinegar, 1/3 cup olive oil, 1 1/2 tbsp oregano.**

**TIP** *You can add diced eggplant, mushrooms or sliced red onion for bulk.*

## 2. COOK THE PASTA

Add **pasta** to boiling water and cook according to packet instructions or until al dente. Drain **pasta**.

**6P – Cook 1 1/2 packets pasta.**

## 3. BAKE THE PASTA BAKE

Set oven grill to 250°C. Combine roasted **vegetables** and **pasta**, in oven dish. Crumble in **1/2 packet of feta** and season with **salt** and **pepper**. Mix well. Top with **remaining feta** and bake for 5 minutes until golden.

**TIP** *Add shredded mozzarella, cheddar or parmesan for an extra cheesy finish. Sugo or tomato paste can be stirred through the pasta for richness and flavour.*

## 4. FINISH AND SERVE

Scatter torn **basil leaves** over **pasta bake**. Drizzle with **olive oil** and serve.

**This recipe has simplified instructions to help lower your meal cost.**