



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Baked Pasta with Roasted Vegetables –

2 red bell peppers, cored, seeded and cut into 1-inch strips
2 zucchini, quartered lengthwise and cut into 1-inch pieces
2 summer squash, quartered lengthwise and cut into 1-inch pieces
4 mushrooms, quartered
1 yellow onion, peeled and sliced into 1-inch strips
¼ cup extra-virgin olive oil
1 tsp. salt
½ tsp. freshly ground black pepper
1 tbl. dried Italian herb blend or herbs de Provence
1 pound penne pasta
3 cups store-bought marinara sauce
1 cup grated fontina cheese
½ cup grated mozzarella cheese
¼ cup grated Parmesan, plus 1/3 cup for topping
1 ½ cups frozen peas, thawed
2 tbl. butter, cut into small pieces

1. Preheat the oven to 450°.

2. On a baking sheet, toss the bell peppers, zucchini, squash, mushrooms and onion with the olive oil, ½ tsp. salt, ¼ tsp. of the pepper and the herbs. Bake until tender, about 15 minutes.

3. Bring a large pot of salted water to a boil over high heat. Add the pasta and cook for about 6 minutes. Since you will be cooking the pasta a second time in the oven, you want to make sure it is not completely cooked. Drain in a colander.

4. In a large bowl, combine the pasta with the roasted vegetables, marinara sauce, fontina, mozzarella, ¼ cup of the Parmesan, the peas and the remaining ½ tsp. of the salt and ¼ tsp. of the pepper. Gently mix using a wooden spoon until all the pasta is coated with the sauce and the ingredients are combined.

5. Pour the pasta into a greased 9 x 13 x 2-inch baking dish. Top with the remaining 1/3 cup of Parmesan cheese and the butter pieces. Bake until the top is golden and the cheese melts, about 25 minutes.

Credit: Giada De Laurentiis – Everyday Pasta