

Pasta with Roasted Veggies

Meet Patti at Old Things New!

The secret to the wonderful robust flavor of this dish is the garden fresh herbs. The optional addition of pancetta and a shake or two of chili flakes make it even more delicious. Then of course there is the parmesan, which isn't needed at all but I can't seem to do pasta without it!

Ingredients

- 1 16-18-ounce eggplant, cut into 1" pieces
- 1 large onion, cut into 1" pieces
- Sea salt and fresh ground pepper, to taste
- 2 tablespoons olive oil
- 2 medium zucchini, cut into 1" pieces
- 2+ (I use much, much MORE) garlic cloves, minced
- 1 28-ounce can seasoned crushed tomatoes with Italian herbs
- 12 ounces penne pasta
- 1/4 cup chopped fresh parsley
- 1/4 cup chopped fresh basil
- 1 tablespoon chopped fresh rosemary
- 1 tablespoon chopped fresh thyme
- Chili flakes (optional)
- 4 ounces pancetta, diced (optional)
- Parmesan cheese, grated (optional)

Instructions

1. Preheat oven to 400 degrees.
2. Arrange eggplant and onion on large rimmed nonstick baking sheet.
3. Drizzle with oil.
4. Sprinkle with sea salt and pepper.
5. Roast vegetables until beginning to brown, stirring occasionally, about 25 minutes.
6. Stir zucchini and garlic into vegetables and continue to roast until all vegetables are fork tender, about 20 minutes longer.
7. Meanwhile, cook pasta in large pot of boiling salted water until just tender but still firm to bite, stirring occasionally. Ladle 1/2 cup pasta cooking liquid into a small bowl; reserve.
8. Drain pasta.
9. Also meanwhile, render pancetta in a small skillet until it is just beginning to brown.
10. Return pasta to same pot. Add pancetta, herbs, roasted vegetables, and reserved pasta cooking liquid to moisten as desired.
11. Season to taste with sea salt and pepper.
12. Transfer all to bowl and serve.

Bon Appétit!

