

# Roasted Veggie Pasta

10 ingredients · 25 minutes · 4 servings



## Directions

1. Preheat the oven to 425°F (220°C). Line your baking sheets with parchment paper.
2. In a large bowl, toss together everything except the pasta and balsamic vinegar. Transfer to the baking sheets and spread the veggies in an even layer. Roast for 20 minutes.
3. Meanwhile, cook the pasta according to the package directions. Drain the water and return the pasta to the pot.
4. Add the roasted veggies to the cooked pasta and stir in the balsamic vinegar. Taste and adjust the salt, thyme, or balsamic vinegar as needed. Enjoy!

## Notes

### Leftovers

Refrigerate in an airtight container for up to four days.

### Serving Size

One serving equals approximately 1 1/2 cups.

### More Flavor

Add your choice of additional herbs and spices, or use a dressing of your choice instead of balsamic vinegar.

### Additional Toppings

Add spinach, marinated tofu, chicken, turkey, tuna, avocado, or sunflower seeds.

## Ingredients

- 1 Eggplant (large, diced into half-inch pieces)
- 1 Zucchini (medium, chopped)
- 2 cups Cherry Tomatoes
- 2 Carrot (medium, sliced)
- 1/2 cup Red Onion (large, sliced)
- 3 Garlic (cloves, minced)
- 2 1/2 tbsps Thyme (fresh)
- 1/4 tsp Sea Salt (to taste)
- 10 ozs Chickpea Pasta (dry)
- 2 tbsps Balsamic Vinegar (to taste)