

# Roasted Vegetable Pasta Salad

Servings: 4

*Source: April*

## Ingredients

- 2 large Red Peppers, Quartered & Seeded
- 1 Eggplant, Cut Into 1" Chunks
- 4 Cloves Garlic, Chopped
- 2 medium Red Onions, Cut Into 1" Wedges
- ⅓ cup Olive Oil
- 1 teaspoon Dried Thyme And Salt
- ¼ teaspoon Ground Black Pepper
- 250 g Bow Tie Pasta
- ½ cup Parsley, Coarsely Chopped
- 3 Red Wine Vinegar
- ½ cup Calamata Or Green Olives, Pitted And Halved

## Method

Preheat oven to 425°F. In large pan combine peppers, eggplant, garlic, onion, olive oil, thyme, salt and pepper. Mix until all veggies are coated in oil. Roast in oven, turning often until slightly charred and tender, 35-40 min. Cook pasta al dente. Toss all ingredients and seasonings. Serve room temp.