

# Taste the Hills



## Recipes and Tips

### Roast vegetable pasta

Serves 2

250g dried pasta – farfalle or rigatoni works well

Salt and pepper

Olive oil

2 red onions

4 cloves garlic

1 red pepper

1 chilli (optional)

2 handfuls cherry tomatoes

2 courgettes

6 rashers of smoky bacon or pancetta, chopped

Sundried tomatoes

Rosemary, thyme and basil.

1 small tin of chopped tomatoes or passata

1 handful grated parmesan

Toasted pine nuts

### Method

Heat oven to 200 degrees.

Prepare the vegetables and roughly chop them but leave the garlic uncrushed.

Place everything except the basil, tinned tomatoes and parmesan into a dish, cover with foil and roast for 20 minutes. Remove the foil and continue to cook while the pasta is boiling.

Cook the pasta according to the instructions on the packet.

Drain the pasta, reserving a little water. Pick out the garlic from the vegetables and squash it into a pan with the tinned tomatoes and heat through. Add the pasta and a little water before stirring in the vegetables, bacon and all the juices from the dish. Season and sprinkle with parmesan, pine nuts and torn basil.

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