



## Easy Roasted Veg Pasta

Serves 4

- 150g cherry tomatoes cut in half lengthways
  - 1 red onion cut into eighths
  - 2 peppers (preferably different colours) cut into chunks
  - 1 courgette or aubergine cut into chunks
  - 2 garlic cloves
  - 1 tsp paprika
  - ½ tsp dried rosemary
  - ½ tsp dried basil
  - ½ tsp chilli flakes (optional, can add more if you prefer more spice!)
  - Salt and pepper
  - 2 tbsp oil
  - 1 tbsp tomato puree
  - 1 x vegetable stock cube
  - 65g grated cheddar cheese
  - 300g dried pasta (any shape just not spaghetti!)
1. Pre heat the oven to 220C/200C Fan/ Gas Mark 4
  2. Place all of the chopped vegetables into a bowl, add the garlic cloves, paprika, rosemary, basil, salt and pepper, chilli flakes (if using) and oil. Stir until everything is coated in spices.
  3. Put the vegetables into a roasting tray and put in the oven, roast for 15 minutes. Stir after about 8 minutes.
  4. Boil a kettle full of water, add it with 1 tsp of salt to a saucepan. Add the pasta to the boiling salted water and cook it according to the instructions on the pack.
  5. While the pasta is cooking, dissolve the vegetable stock cube in 100ml of boiling water, add the tomato puree and stir until combined.
  6. Drain the cooked pasta, saving around 3 tbsps of pasta water.
  7. Remove the roasted veg from the oven and add it to the drained pasta, add the grated cheddar and the stock mixture and give it a good stir.