

Pasta with Roasted Vegetables, Tomatoes, and Basil

APRIL 2000 BON APPÉTIT OUTDOOR ENTERTAINING

Yield Makes 10 servings

Ingredients

Nonstick vegetable oil spray
3 sweet peppers, cut into 1/2-inch pieces
1 1/2 medium eggplants, unpeeled, cut into 1/2-inch pieces
1 1/2 summer squash, cut into 1/2-inch pieces
2 1/4 cups 1/2-inch pieces peeled butternut squash
6 tablespoons olive oil
1 1/2 pounds penne pasta
3 medium tomatoes, cored, seeded, diced
3/4 cup chopped fresh basil
3 tablespoons balsamic vinegar
2 garlic cloves, minced
3/4 cup grated parmesan cheese

Preparation

Preheat oven to 450° F. Spray large roasting pan with nonstick spray. Combine peppers, eggplant, squash, and butternut squash in prepared pan. Drizzle with 3 tablespoons olive oil; sprinkle with salt and pepper. Toss to coat. Roast until vegetables are tender and beginning to brown, stirring occasionally, approximately 25 minutes.

Meanwhile, cook pasta in large pot of boiling salted water until tender but still firm to bite. Drain; reserve 3/4 cup cooking liquid.

Combine pasta, roasted vegetables, tomatoes, and basil in large bowl. Add remaining 3 tablespoons oil, vinegar, and garlic. Toss to combine. Season pasta to taste with salt and pepper, adding reserved cooking liquid by tablespoonfuls to moisten, if desired. Mound pasta on platter. Sprinkle with Parmesan and serve. (Can be made 2 hours ahead. Cover and keep at room temperature.)