Roasted Vegetable Pasta
By Charlotte Kilroy

Ingredients:
1 medium potato
1 medium onion
2 parsnips
2 carrots
1 large summer squash or 2 small ones
1 large zucchini or 2 small ones
1 box of short pasta
Shaved parmesan (asiago, pecorino romano, or any hard cheese will work in place)
Salt and pepper
Olive oil

Yield: 3-4 servings

Method:
1. Peel the vegetables and chop into medium sized chunks, cutting the potato into cubes,
   the parsnip and carrot into small matchsticks, the onion into wedges, and the
   zucchini/squash into cubes.
2. Preheat the oven to 400 degrees Fahrenheit.
3. Separate the veggies onto two lined baking sheets: one with the potato, carrot, onion,
   and parsnip, and the other with the zucchini and squash.
4. Coat all veggies liberally with olive oil, add a couple big pinches of salt, and crack as
   much black pepper as you desire.
5. Place the baking sheets in the oven for 15 minutes. After 15 minutes, remove the sheet
   with the zucchini/squash on it, toss the veggies around on the other sheet, and cook the
   root veggies for another 10-15 minutes until soft.
6. While the veggies finish cooking, add a couple big pinches of salt into a pot of boiling
   water, and add your pasta (½ the box). Cook for around 7 minutes, or until al dente per
   box instructions.
7. When your pasta is cooked, drain and add to your serving bowl. Toss the pasta with
   your veg, a couple tbsp of olive oil, and salt and pepper to taste. Garnish with shaved
   cheese to your liking.

Simple and delicious! Enjoy!