



BAKED ROASTED VEGGIE PASTA

Ingredients

- 1 box fusilli or penne pasta
- 2 pints cherry tomatoes halved
- 2 red onions, cut into wedges
- 1 zucchini, cut into half moons
- 1/4 cup olive oil
- 1/2 teaspoon garlic powder
- 6 oz. feta cheese, crumbled
- 1 tablespoon chopped fresh or frozen basil
- Kosher salt, to taste
- Coarse black pepper, to taste

Directions:

Prepare pasta according to package directions. Preheat oven to 400°. In a 9 x 13-inch pan, combine cherry tomatoes, red onions, and zucchini. Toss with olive oil and garlic powder. Bake for 30 minutes, stirring occasionally. Add pasta to vegetables and mix well. Season with salt and pepper. Preheat oven to broil and broil for 10 minutes, stirring after 5 minutes. Add feta cheese and basil; stir to combine (the heat will melt the cheese). Serve hot or at room temperature.

From Dairy Made Easy by Leah Schapira & Victoria Dwek

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