

Roasted Veggie Pasta Salad

Ingredients

- 2 cups cooked penne pasta (or your favorite shape), drained and rinsed
- 1 medium zucchini sliced about 1/4-inch thick
- 1 medium yellow summer squash, sliced about 1/4-inch thick
- 1 medium red, green or orange bell pepper, cut in 1-inch squares
- 1 small eggplant sliced in 1/4-inch slices (optional)
- 1 red onion, sliced (optional)
- 10-15 cherry tomatoes, cut in half
- 2 tablespoons olive oil
- 1 teaspoon salt
- 1/2 teaspoon garlic powder
- 1/4 cup fresh basil, chopped
- Lemon Poppy Dressing

Lemon Poppy Dressing

- 2/3 cup extra virgin olive oil
- 1/4 cup fresh lemon juice
- 1 teaspoon Dijon mustard
- 1 tablespoon honey (optional)

Instructions

1. Preheat oven to 350.
2. Spread the veggies in a single layer on a large baking sheet lined with foil or parchment.
3. Drizzle with olive oil.
4. Roast for about 30 minutes or until the vegetables begin to brown.
5. Toss the roasted vegetables and pasta to combine.
6. Add the dressing and toss to coat.
7. Sprinkle on the basil.
8. Serve either at room temperature or chilled.
9. Store leftover salad in the refrigerator.

View the recipe video on YouTube here: <https://www.youtube.com/watch?v=IDvun381Gjk>