



Growing connections to fresh food.

# Roasted Vegetable Pasta

Inspired by Ballard Food Bank's "Vegetable Pasta"  
For more recipes: [ballardfoodbank.org](http://ballardfoodbank.org)

## Ingredients:

- 4 cups roasted vegetables of choice (examples: carrots, summer squash, eggplant, broccoli)
- 2 cups garbanzo beans, drained and rinsed
- 4 cups cooked pasta of choice
- 1/4 cup and 1 tbsp. olive or vegetable oil
- Salt and pepper, to taste
- Optional: herbs or spices of choice (thyme, rosemary, garlic)

## Method:

1. Preheat oven to 375F. Chop vegetables into 1-2" pieces and toss with oil and optional herbs.
2. Place on baking sheet with parchment paper and roast for 35-40 minutes at 375F, or until tender.
3. Cook pasta per package directions. Drain and rinse. Put in large bowl.
4. Sauté garbanzo beans in 1 tbsp. olive oil until lightly brown.
5. Mix with vegetables, beans, and pasta together.
6. Season with salt and pepper and serve.

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