

# Roasted Veg Pasta Bake



SERVES 6



PREP TIME **15-20 mins**



COOKING TIME **55 mins**

## Ingredients

- 1-2 tbsp of Carla's Persillade Seasoning
- 2 red peppers
- 2 courgettes
- 1 medium-sized butternut squash
- 4 portobello mushrooms
- 1 yellow onion
- ¼ cup extra virgin olive oil
- 1 tsp salt
- ½ tsp freshly ground black pepper
- 450g penne pasta
- 3 cups marinara sauce
- 1 cup Gruyere or Emmental cheese, grated
- ½ cup grated smoked mozzarella
- ¼ cup grated Parmesan plus 1/3 cup for topping
- 1 ½ cups frozen peas, thawed
- 30g unsalted butter, cut into small pieces

## Instructions

- Preheat the oven to 230 degrees Celsius.
- Prep the vegetables: peel the squash and chop into 1 inch cubes, slice the courgettes into quarters lengthwise and cut into 1 inch pieces, peel the onion and slice into 1 inch strips, chop the mushrooms into 1-2 inch pieces and finally, de-seed the peppers and chop into 1 inch strips.
- Line a baking sheet, and toss the peppers, squash, mushrooms, courgette and onion with the olive oil and ½ tsp salt and ¼ tsp pepper.
- Sprinkle over Carla's French Persillade Blend until all the vegetables have a generous coating.
- Roast the vegetables until tender – check after 15 minutes.
- Bring a large pot of salted water to a boil over a high heat. Add the pasta and cook for about 6 minutes. As you'll be cooking the pasta a second time in the oven, you want to make sure it's not completely cooked. Drain in a colander.
- In a large bowl, combine the pasta with the roasted vegetables, marinara sauce, gruyere, mozzarella, ¼ cup of the Parmesan, the peas and the remaining ½ tsp salt and ¼ tsp pepper. Gently mix using a wooden spoon until all the pasta is coated with the sauce and the ingredients are well combined.
- Tip the pasta into a greased 9 x 13 x 2 inch baking dish.
- Top with the remaining 1/3 cup of Parmesan cheese and the butter pieces.
- Bake until the top is golden and the cheese melts, about 25 minutes.

Carla's product used in this recipe: [French Persillade Blend](https://www.carlasfoods.co.uk)  
[www.carlasfoods.co.uk](https://www.carlasfoods.co.uk)

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