

# ROASTED VEGETABLE PASTA

**SERVES: 4**

## INGREDIENTS:



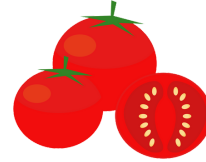
**30ml Sunflower oil**



**2 cloves of garlic**



**40g tomato puree**



**400g chopped tomatoes**



**1 pepper**



**1 red onions**



**1 courgette**



**170ml Vegetable stock**



**1 sweet potato**



**400g pasta**



**Salt & pepper to taste**



**Grated cheese**



**150g sweetcorn**



**1 tsp Basil**

## METHOD:

1. Peel & dice the sweet potato, bring to a boil and drain well.
2. Peel & roughly chop the red onion. Roughly chop the courgette & pepper.
3. Put oil on a baking tin, and add sweet potato, peppers, and courgette. Roast for 20 min. Add the red onion to the roasting dish and roast for a further 10 min until the vegetables are soft.
4. Put garlic into a saucepan with a little oil, add the tomato puree and cook for 1 minute, then add the chopped tomatoes, basil, and half of the stock and bring to the boil, turn down the heat and simmer for 15 minutes in low heat. Add the sweetcorn to the sauce & simmer for a further 10 minutes.
5. Bring a large saucepan of salted water to a boil and cook the pasta following the manufacturer's instructions.
6. Combine the pasta, sauce & roasted vegetables.
7. Serve with a sprinkle of grated cheese on top.