

## Mediterranean Pasta

### Ingredients

- 1 red pepper
- 1 red onion
- 1 clove garlic
- 1 teaspoon caster sugar
- 1 tablespoon Olive oil
- Salt and pepper
- 400g tomatoes (small e.g. cherry)
- 150g dried pasta shapes (e.g. penne, fusilli etc)
- 1 bunch fresh basil (optional)



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### Method

1. Heat the oven to 220°C / Gas
2. Deseed the red pepper and dice into large pieces.
3. Peel the red onions and cut into wedges.
4. Peel and coarsely chop the garlic clove.
5. Scatter the vegetables onto a baking tray or roasting tin. Sprinkle with sugar, drizzle with oil and season with salt and pepper.
6. Roast for 15mins.
7. Whilst the vegetables are roasting quarter the tomatoes, then add the tomatoes to the roast vegetables and roast for a further 10mins.
8. Whilst the vegetables are roasting cook the pasta in boiling water for about 10mins until 'al dente'.
9. Drain the pasta and return to the saucepan. Add the roasted vegetables to the cooked pasta and combine well.
10. Tear the basil into pieces and add to the pasta.
11. Serve with grated parmesan cheese.

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