

Grilled Vegetable Linguine

Recipe By Rivky Kleiman



Cooking and Prep:  40
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Serves:  6

Contains:   

Preference: Dairy

Difficulty: Easy

Occasion: Chanukah

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

Ingredients (10)

Main ingredients

- 1 small red onion, sliced
- 1/2 each red, yellow, and green pepper, chunked
- 2 cups sugar snap peas
- 2 portabella mushrooms caps, sliced
- 1/4 cup **Bartenura Olive Oil**

- 1 tablespoon **Haddar Kosher Salt**
 - 1/2 teaspoon black pepper
 - 2 tablespoons **Bartenura Balsamic Vinegar**
 - 8 ounces linguine, prepared according to package directions
 - 2 cups (8 ounces) shredded cheese
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Start Cooking

Grill the Vegetables

1. Preheat oven to 425 degrees Fahrenheit (220 degrees Celsius). Line a cookie sheet with parchment paper. Arrange sliced vegetables on cookie sheet.
2. In a small bowl, mix together olive oil, kosher salt, black pepper, and balsamic vinegar. Pour over vegetables. Cook for 7–10 minutes. Turn vegetables over and cook an additional five to seven minutes. Remove from oven and allow to cool five minutes.

Assemble and Bake

1. Arrange pasta in a 9- x 13-inch (23- x 33-cm) pan or oven-to-table dish. Add the vegetables, without any juices, to the pan. Sprinkle shredded cheese on top, reserving 1/2 cup.
2. Mix linguine, vegetables, and cheese together. Sprinkle the reserved 1/2 cup shredded cheese on top. Cover and bake at 350 degrees Fahrenheit (180 degrees Celsius) for 20–30 minutes.