

# Linguine and Parmesan Roasted Vegetables

Recipe By *Rivky Kleiman*



Cooking and Prep:  1 h

Serves:  6

Contains:   

Preference: Dairy

Difficulty: Easy

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

Party presentation with easy preparation will make this your new go-to recipe. *A **Food Fight**, Round 3 Recipe.*

## Ingredients (14)

### Main ingredients

- 1/2 bag tricolored mini peppers, halved
- 1 small red onion, sliced
- 6–8 ounces (170–225 grams) baby bella mushrooms, quartered
- 1 zucchini, sliced thinly into 2-inch matchsticks
- 1 yellow squash, sliced thinly into 2-inch matchsticks
- 6 tablespoons **Gefen Olive Oil**, divided

- 1 tablespoon **Haddar Kosher Salt**
  - 1 and 1/2 teaspoons lemon pepper, divided
  - 1/4 cup grated Parmesan
  - 3 tablespoons rice vinegar
  - 1 (1-lb./450-g.) box linguine
  - 2 cloves garlic, crushed or 2 cubes **Gefen Frozen Garlic**
  - 1 teaspoon salt
  - 2 cups Haolam shredded muenster or mozzarella cheese, divided
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## Start Cooking

### Roast the Vegetables

1. Preheat oven to 450 degrees Fahrenheit.
2. Lay all the vegetables evenly on a Gefen Easy Baking Parchment-lined baking sheet. Drizzle with three tablespoons olive oil, kosher salt, one teaspoon lemon pepper, Parmesan cheese, and rice vinegar. Toss until evenly coated. Bake for 25 minutes, turning once midway.
3. Remove vegetables from oven and reduce heat to 350 degrees.

### Prepare the Linguine

1. While vegetables are roasting, bring a six-quart pot of water to a boil. Prepare linguine according to package instructions, then drain.

### To Serve

1. Transfer pasta to a 9- x 13-inch (20- x 30-centimeter) baking pan. Add remaining three tablespoons olive oil, crushed garlic, one teaspoon salt, remaining half teaspoon lemon pepper, one cup shredded cheese, and roasted vegetables. Mix well. Sprinkle remaining cup of shredded cheese on top.
2. Cover pan and bake for 20 minutes. Serve immediately.