

BAKED PENNE WITH ROASTED VEGETABLES

IF:Gathering, August 2021

Original Recipe from *Giada de Laurentiis*

*VEGETARIAN

Ingredients

2 red bell peppers, cut into 1-inch strips
2 zucchini, quartered lengthwise and cut into 1-inch pieces
2 summer squash, quartered lengthwise and cut into 1-inch pieces
4 cremini mushrooms, quartered
1 yellow onion, peeled and sliced into 1-inch strips
1/4 cup olive oil
1 tsp salt
1/2 tsp black pepper
1 tbsp dried Italian herbs
1 pound penne pasta (use gluten-free pasta, if desired)
3 cups marinara sauce
1 cup grated fontina cheese
1/2 cup grated smoked mozzarella
1/4 cup grated Parmesan, plus 1/3 cup for topping
1 1/2 cups frozen peas, thawed
2 tbsp unsalted butter, cut into small pieces

INSTRUCTIONS

1. Preheat oven to 450 degrees F.
2. On a baking sheet, toss the bell peppers, zucchini, squash, mushrooms, and onion with the olive oil, 1/2 teaspoon salt, and 1/4 teaspoon pepper.
3. Bake vegetables until tender, about 15 minutes.
4. Bring a large pot of salted water to a boil over high heat. Add the pasta and cook for about 6 minutes. You don't want the pasta completely cooked through, as it will cook more in the oven.
5. In a large bowl, combine the pasta with the roasted vegetables, marinara sauce, fontina, mozzarella, 1/4 cup Parmesan, peas, remaining 1/2 teaspoon salt, and 1/4 teaspoon pepper.
6. Gently mix using a wooden spoon until all the pasta is coated with the sauce and the ingredients are combined.
7. Pour 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.