

INGREDIENTS

1/4 cup olive oil

salt and pepper (to taste)

1 tablespoon Italian seasoning
(or a mixture of rosemary,
thyme, oregano, and basil)

4-5 cups assorted seasonal
farmer market vegetables,
roughly chopped

1 clove garlic, minced

6 oz Farfalle or Bowtie pasta

*Optional: parmesan cheese for
garnish*

INSTRUCTIONS

1. Preheat the oven to 450°.
2. Toss cut vegetables and garlic (except tomatoes, if using) with oil, salt, pepper, and Italian spices.
3. Transfer to baking sheet in one layer and roast for about 20 minutes, stirring midway through.
4. While vegetables cook, bring water for pasta to boil.
5. Cook the pasta according to package instructions until al dente.
6. Drain pasta, reserving about 1 cup of the pasta water.
7. Toss the pasta with the cooked veggies (and tomatoes, if using), Add pasta water as needed to moisten. Salt and pepper to taste. *Optional: garnish with parmesan.*
8. Serve immediately.



Farmers Market Pasta Primavera



4-6 servings



30 minutes

This pasta recipe is based on the fresh veggies that can be found at your local farmers market. As the seasons change, so will the ingredients based on what's available and to your liking. But, don't be afraid to try new vegetables based on vendor recommendation.

Pairs nicely with German-style pilsner, sparkling rosé, or dry riesling.

NOTES

Make it a PNW Pasta Primavera by adding grilled fresh-caught salmon!