

## PASTA WITH ROASTED SUMMER VEGETABLES AND BASIL

Serves: 4

- 4 yellow summer squash (about 2 pounds total), sliced 1-inch thick crosswise, halved if large
- 2 pints grape tomatoes (about 4 cups)
- 2 medium red onions, halved and sliced ½-inch thick
- 4 garlic cloves, peeled and smashed
- ¼ cup olive oil
- Coarse salt and ground pepper
- 8 ounces short pasta, such as campanelle or fusilli
- 2 tablespoons butter
- ½ cup grated Parmesan cheese, plus more for serving
- 1 cup torn fresh basil leaves

**Preheat oven** to 450 degrees F. Divide squash, tomatoes, onions and garlic between two large rimmed baking sheets. Drizzle with oil, and season with salt and pepper. Toss to coat. Roast without tossing until tender and starting to brown, 30 to 40 minutes.

**Meanwhile**, bring a large pot of salted water to a boil. Add pasta and cook until al dente, according to package instructions. Drain and return to pot.

**Add vegetables**, butter, Parmesan and basil to pasta. Season with salt and pepper. Toss gently to combine.

**Nutrients per serving** 513 calories, 16.4 grams protein, 63.1 grams carbohydrates, 23.8 grams fat, 7 grams dietary fiber.

Source Sandra Rose Gluck, food editor,