



Roasted vegetable pasta with herb infused olive oil



Categoria
Vegetariano



Tempo de preparação
Médio



Dificuldade
Médio



Custo
Intermediate



Com quem?
With family



Nº de pessoas
4 pessoas

Ingredientes



To taste: Gallo Extra Virgin Olive Oil Bio

- 1 eggplant
- 1 courgette
- 1 yellow bell pepper
- 250g of cherry tomatoes
- 1 red onion
- 500g of macaroni
- 1 garlic clove
- Basil, to taste
- Coriander, to taste
- Parsley, to taste
- Salt, to taste
- Fresh ground pepper, to taste

Method of preparation

1

Cut the eggplant, the courgette, the yellow pepper and the onion into thick half moons.

2

Place in an oven tray and add the whole cherry tomatoes.

3

Drizzle with Gallo Extra Virgin Olive Oil Bio and season with salt and pepper. Mix with your hands so that the vegetables are well seasoned.

4

Bake in the oven at 180°C for about 20 minutes or even till it is golden.

5

Prepare the sauce by placing the herbs to taste, garlic and Gallo Extra Virgin Olive Oil Bio in a food processor. Crush until a thick sauce is obtained.

6

Cook the pasta according to the instructions on the package.

7

Drain, place in a bowl, add the vegetables and sauce.

8

Blend it well and serve it decorated with basil.

Produtos utilizados



Bio

Extra Virgin Olive Oil



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