



4

SERVES/MAKES



COOKING TIME:
< 45 min



COOKING STYLE:
Oven

LANCEWOOD® ROASTED VEGETABLE PASTA

INGREDIENTS:

- 2 cloves garlic, crushed
- 1 onion, halved & sliced
- 4 medium sized baby marrows, halved & cut into 2 cm pieces
- 250 g mushrooms, halved
- 200 g cherry tomatoes
- 30 ml oil
- Salt & freshly ground black pepper to taste
- 250 g fettuccine or linguine
- 175 g **LANCEWOOD Cheese Melt™ Cheesy Cheddar**
- 160 ml milk
- 30 – 45 ml basil, shredded

To serve:

- 125 ml **LANCEWOOD White Cheddar**, grated
- 15 – 30 ml basil, shredded

METHOD:

Preheat the oven to 200°C. Place the garlic, onion, baby marrow, mushrooms and cherry tomatoes in a roasting dish. Pour the oil over and toss to coat. Season to taste. Roast on the middle shelf of the oven for 20 – 30 minutes until just soft. Turn the grill on for the last 3 – 5 minutes. Meanwhile bring a large pot of salted water to the boil. Add the pasta and cook according to the instructions on the packet. Drain, but reserve 250 ml of the cooking water. Return the pasta to the pot. Add the roasted vegetables and basil. Using a separate bowl, mix the Cheese Melt and the milk together. Add to the pasta mixture and toss to coat. Add some of the reserved cooking water to thin down the sauce if necessary. Serve immediately.

To serve:

- Sprinkle with cheese and shredded basil.

PRODUCTS USED:



Cheddar Cheese Melt Dip



White Cheddar

ENJOY!