

Roasted Vegetable Pasta

Savor the simplicity of this Roasted Vegetable Pasta, featuring tender pasta tossed with savory roasted vegetables for a flavorful and wholesome dish.

INGREDIENTS

- 1/2 tsp salt
- 2 tbsp margarine, butter or spread with no trans fat
- 1 cup baby carrots
- 1 medium parsnip, peeled and cut into 1/2-inch pieces
- 1 small sweet potato, peeled and cut into 1/2-inch pieces
- 1 medium red onion, cut into thin wedges
- 2 tbsp olive oil
- 2 cloves garlic, minced
- 1 tsp dried rosemary, crushed
- 1/4 tsp ground black pepper
- 2/3 cup milk
- 1 (6.2 oz) package PASTA RONI® Shells & White Cheddar



PREP
TIME

15min



COOK
TIME

35min



SERVES

4

PRODUCT



HOW TO MAKE

DIRECTIONS

Preheat oven to 425°F. In large bowl, combine sweet potato, carrots, parsnip, onion, oil, rosemary, salt and pepper. Toss well; transfer to large baking pan. Bake 15 minutes; stir. Continue to bake 12 to 15 minutes or until vegetables are browned and tender.

Meanwhile, in medium saucepan, bring 2 cups water and margarine to a boil. Slowly stir in pasta; reduce heat to medium. Gently boil uncovered, 12 to 14 minutes, stirring frequently. Most of water will be absorbed.

Stir in milk and Special Seasonings. Return to a boil; boil 1 to 2 minutes or until pasta is tender. Stir in roasted vegetables. Let stand 5 minutes before serving.