



PREP  
TIME

15min



COOK  
TIME

35min



SERVES

4

# 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

## 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.

## PRODUCT

