

Apollo (Region 3): "Cooking Fairies"

Roasted Vegetable Pasta Primavera

1 lb mushroom buttons, sliced  
12 oz. cherry (or grape) tomatoes  
6oz carrots peeled and sliced thinly  
4 oz. green peppers, sliced  
6 oz. cauliflower florets  
½ tsp red pepper flakes  
¼ cup onion minced  
2 tbsp. + 1 ½ tsp salt  
¾ lb. penne  
1 cup sour cream  
½ cup grated parmesan cheese  
½ tsp pepper  
2 chicken bouillon cubes, crushed  
1 tbsp. fresh chives  
5 oz. zucchini thinly sliced  
4 oz. yellow squash thinly sliced  
4 oz. red bell pepper  
3 oz. broccoli florets, sliced  
6 tbsp. olive oil  
1 tbsp. garden seasoning  
2 tbsp. garlic minced  
  
½ tsp pepper  
1 cup ricotta cheese  
1 cup whipping cream  
½ tsp salt  
2 tbsp. + 1 tsp Butter  
2 tbsp. + 1 tsp flour  
1 tsp fresh basil

Preheat oven to 450 degrees F. Line baking sheet

In a 6 quart pan, bring 4 quarts water to boil.

Wash and slice vegetables. Set aside broccoli and cauliflower. Mix all other vegetables with olive oil and spices. Place on baking sheet and put in oven. Bake 20 minutes, removing occasionally to stir and rotate pan.

Measure ¾ pound penne and add to boiling water. Boil 12-14 minutes until al dente.

In medium size bowl, whisk together sour cream, ricotta cheese, whipping cream and salt and pepper.

Add parmesan cheese. Set aside this cheese mixture until needed.

Melt butter in sauce pan over medium heat. Add onion and sauté. Add chicken bouillon and flour. Stir

until roux thickens.

Lower heat. Add cheese mixture, stirring constantly until cheese melts. Add basil and chives just before removing from heat.

Drain penne; add penne to large serving bowl.

Add roasted vegetables and sauce. Toss well to coat pasta and vegetables.