

# Pasta with Pan-Roasted Vegetables

From Cook's Country - February/March 2009

Why this recipe works:

After adding the mushrooms, peppers, and onion to the skillet, we covered it to create a gentle steaming effect that produces nicely browned, tender vegetables. The ruffled nooks and crannies of campanelle pasta (also called bellflower) worked great in our Pasta with Pan-Roasted Vegetables, but fusilli or penne were acceptable substitutes.

Serves 4 (generously!)

Cooking the vegetables on the stovetop over medium-high heat concentrates their flavor.

## Ingredients

- 5 tablespoons extra virgin olive oil
- 4 large portobello mushroom caps, halved and cut into 1/2-inch slices
- 2 red bell peppers, seeded and chopped
- 1 red onion, chopped
- 5 tablespoons balsamic vinegar
- Salt and pepper
- 2 garlic cloves, minced
- 1 pound campanelle or fusilli or penne
- 1 pint cherry tomatoes, halved
- 1 cup chopped fresh basil

## Instructions

1. Bring 4 quarts water to boil in large pot. Heat 3 tablespoons oil in large skillet over medium-high heat until shimmering. Add mushrooms, peppers, onion, 3 tablespoons vinegar, 1 teaspoon salt, and ½ teaspoon pepper to skillet and cook covered, stirring occasionally, until vegetables begin to soften, about 5 minutes. Uncover and continue to cook, stirring occasionally, until vegetables are tender and browned around edges, 10 to 12 minutes. Stir in garlic and cook until fragrant, about 30 seconds.
2. While vegetables are cooking, add 1 tablespoon salt and pasta to boiling water and cook until al dente. Reserve ½ cup cooking water, drain pasta, and return to pot. Add cooked vegetables, remaining oil, and remaining vinegar to pot with pasta and toss to combine, adding reserved pasta water as needed. Stir in tomatoes and basil and season with salt and pepper. Serve.