



Cooking in the Kitchen at Olums

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*Cooking Delicious Recipes
that are Easy & Nutritious!*
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Roasted Vegetable Pasta Salad (Gluten-Free)

Serves 10-12

Ingredients:

- 1 red bell pepper, seeds removed and chopped
- 1 yellow bell pepper, seeds removed and chopped
- 1 red onion, peeled and chopped
- 1 bunch of asparagus, chopped
- 1 box of Banza chickpea rotini pasta*, cooked and cooled
- 1/3 cup olive oil
- 1/3 cup apple cider vinegar
- 1/3 cup sugar
- 1 teaspoon garlic powder
- 1/2 teaspoon dry mustard
- Sea salt and black pepper
- 1/2 cup sliced black olives
- 1/4 cup crumbled feta cheese

Directions:

1. Preheat the oven to 425° F.
2. In a small bowl whisk together the olive oil, apple cider vinegar, sugar, garlic powder, and dry mustard. Season with sea salt and pepper.
3. Fill a baking sheet with chopped vegetables. Drizzle with 1/2 of the prepared dressing. Roast the vegetables at 425° F for 20-25 minutes, until they are tender.
4. In a serving bowl toss together the roasted vegetables and cooked pasta. Then toss in the sliced olives, feta, and mix in the reserved dressing. Serve immediately or if desired chill before serving. This salad tastes great made ahead!

**Banza pasta is a gluten-free pasta made from chickpeas, which is a great option because it is rich in protein and fiber. You can substitute other rotini style pasta if desired.*