



ROAST VEGETABLE PASTA SAUCE

Season:	Summer, autumn
From the garden:	Tomato, capsicum, courgette, basil, thyme, eggplant
Type:	Main
Difficulty:	Easy
Country of origin:	Italy
Serves:	6 serves or 30 tastes
Source:	thenoshery.com

Equipment

- *chopping board and knife
- *bowls and wooden spoon
- *measuring spoons
- *baking tray
- *stick blender

Ingredients

- *1 kg tomatoes
- *1 capsicum
- *1 medium courgette
- *1 medium eggplant
- *1 onion
- *2-3 garlic cloves
- *1 tsp dried oregano
- *1 tsp salt and pepper to taste
- *small bunch of basil leaves
- *2 sprigs fresh thyme
- *2 tbsp vegetable oil

Method

- 1.preheat oven to 200 degrees
- 2.cut tomatoes into even sized chunks
- 3.half the capsicum and remove the stalk and the seeds, cut into chunks
- 4.cut the courgette, onion and eggplant into dices, around 2 cm by 2 cm

- 5.place the vegetables into a large bowl and add the salt, pepper, dried oregano and oil**
- 6.mix and spread in a single layer on a lined baking tray. Use two trays if necessary**
- 7.place the unpeeled garlic on the tray and bake veggies until soft and browned, for around 30-40 minutes**
- 8.squeeze the roasted garlic out of its skin and add it with the roast vegetables, basil and thyme leaves into a large bowl**
- 9.using a stick blender, process the vegetables into a chunky sauce**
- 10. serve with cooked pasta and sprinkle of cheese**

Skills: *measuring, chopping*