



## WINTER VEGETABLE PASTA SALAD WITH A HERB AND GREENS PESTO

<b>Season:</b>	<b>Winter</b>
<b>From the garden:</b>	<b>Pumpkin, carrot, kumara, capsicum, beetroot, parsley, coriander, spinach, rocket</b>
<b>Type:</b>	<b>Dinner</b>
<b>Difficulty:</b>	<b>Moderate</b>
<b>Country of origin:</b>	<b>Italy</b>
<b>Serves:</b>	<b>6 serves or 30 tastes</b>
<b>Source:</b>	<b>Andrea Habacht, GTT kitchen specialist, Oropi School</b>

### Equipment

- \*chopping board and knife
- \*bowls and mixing spoons
- \*baking tray
- \*large saucepan
- \*colander

- \*food processor

### Ingredients

- \*1 ½ kg mixed vegetables
  - \*2 small red onion
  - \*2 tbsp oil
  - \*1 tsp dried oregano
  - \*1 tsp salt and pepper to taste
  - \*extra salt for pasta water
  - \*250 g dried pasta (any smallish shape)
- For the pesto:
- \*big handful of mixed wintergreens and/or herbs
  - \*½ cup grated cheese
  - \*2 tbsp toasted sunflower seeds
  - \*¼ vegetable oil
  - \*1 clove garlic
  - \*pinch of salt

**Method:**

1. preheat oven to 200 degrees
2. bring a large saucepan of water to the boil, add a teaspoon of salt and cook the pasta until al dente. Drain the pasta and set aside
3. give all the vegetables a good wash and chop into even sized small pieces. Peel and chop onion into chunks
4. add the vegetables and onion into a bowl with the oil, dried oregano, salt and pepper and mix
5. spread them on a lined baking tray and put them in the oven to roast for around 25 minutes until tender and browned
6. for the pesto, add all the ingredients into the food processor bowl and blitz until smooth. Add a bit more oil if it looks too dry, taste and adjust seasoning if necessary
7. add roast vegetables, pasta and pesto into a large salad bowl and mix to combine

**Skills:** *measuring, chopping, grating, using a food processor*