



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

GRILLED VEGGIE PASTA

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| ¼ cup olive oil | 1 small lemon, halved |
| 2 teaspoons grated lemon peel | 1 pound bowtie pasta, cooked according to package directions and drained |
| 1 clove garlic, minced | ¾ cup chopped tomatoes |
| Salt and freshly ground black pepper to taste | ½ cup shaved or shredded parmesan cheese |
| 2 medium zucchini, halved lengthwise | 1 ½ teaspoons Italian herb seasoning |
| 1 package (12 ounces) petite carrots | |
| 1 red or yellow bell pepper, quartered & seeded | |

1. Preheat oven to 425 degrees F. Line one or two jellyroll pans with heavy duty foil; set aside.
2. In small bowl, combine olive oil, lemon peel, garlic, salt, and pepper. Set aside.
3. Place zucchini, carrots, bell pepper, and lemon halves on prepared jellyroll pans.
4. Brush vegetables and cut side of lemons with olive oil mixture; save any unused oil mixture. Place lemons cut side down on pan.
5. Roast in 425-degree oven for 6 to 8 minutes. Turn vegetables over; leave lemons cut side down.
6. Continue roasting until vegetables are crisp-tender and lightly charred, about 6 to 8 minutes longer.
7. Cut vegetables (not lemons) into bite-sized pieces.
8. In large bowl, combine cooked vegetables, cooked pasta, tomato, parmesan, Italian seasoning, and any remaining oil mixture.
9. Squeeze lemon halves over pasta and toss until well mixed. Serve warm.

Makes 6-8 entrée servings.

To Grill Vegetables Outdoors:

1. In small bowl, combine olive oil, lemon peel, garlic, salt, and pepper.
2. Brush vegetables (not lemons) with oil mixture; save any unused oil mixture.
3. Place vegetables (not lemons) on grid over medium-high heat; grill until crisp-tender and lightly charred, about 3 to 5 minutes per side.
4. Brush lemons with olive oil mixture. Place lemons cut side down on grid; grill until lightly charred, about 2 to 3 minutes.
5. Remove vegetables and lemons from grill.
6. Cut vegetables (not lemons) into bite-sized pieces.
7. In large bowl, combine cooked vegetables, cooked pasta, tomato, parmesan, Italian seasoning, and any remaining oil mixture.
8. Squeeze lemon halves over pasta and toss until well mixed. Serve warm.

