

Grilled Vegetables and Feta Cheese Pasta

Ingredients

2 red peppers
2 zucchini
1 medium onion
4 garlic cloves
4 tablespoons olive oil
1 tablespoons mustard
1 teaspoon honey
Salt and pepper
1 pack (500gr) pasta
200 grams feta cheese



Preparation

- Slice the peppers and zucchini into thin strips then cut in 2 (or 3 depending on size) and place in a bowl. Add sliced onion and pressed garlic. Add 2 tablespoons of olive oil, the mustard and the honey, salt and pepper and mix well. Leave the veggies to marinate in the sauce for about 90 minutes, mixing them every now and again.
- Once marinated, spread the veggies in an oven tray and grill for about 20 minutes in a pre-heated oven (350 °F).
- In the meantime, boil water to cook the pasta and cook the 500gr of pasta (in my opinion this goes especially well with penne, but use whatever pasta you want).
- Take the feta cheese and grate it into a bowl.
- When the veggies are roasted and the pasta is rinsed, place the pasta in a round (or flat) bowl, add the remaining 2 tablespoons of olive oil on it and some salt. Then pour the grilled veggies on top and mix. Above all that, place the grated feta cheese.

This pasta can be served as a hot dish as well as a cold pasta salad.

You can also add black olives

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