

# Simple Roasted Veggie Linguine

Cook: 40 minutes



## Step 1.

Preheat M series oven to 180 degrees on convection

## Step 2.

Arrange Pepper, courgette, tomatoes and garlic on baking tray for 20-25 minutes

## Step 3.

Boil some water in large pan, Cook linguine according to packaging direction

## Step 4.

Using a pan slowly cook the onions with a drizzle of oil, cook on low for a few minutes, then add mushrooms and asparagus, cook for a further minute

## Step 5.

Once the vegetables are roasted, add to the pan, using the paste of the garlic and add the white wine, simmer until wine is reduced

## Step 6.

Drain the cooked Linguine and add to the pan and toss

## Step 7.

Garnish with some shaved vegan cheese and serve into bowls.

## Ingredients

Serves 4

1 Bunch asparagus trimmed & chopped into 1-inch pieces

1 Cup of cherry tomatoes (preferably on the vine for sweetness)

2 Courgettes

1 large onion, sliced

2 cups mushrooms sliced

1 small yellow pepper

3-4 cloves garlic

Salt & pepper to taste

Drizzle of olive oil

A pack of linguine (Gluten free optional)

A small glass of white wine

1 handful of basil loosely chopped

Vegan Italian parmesan cheese to garnish