



FRESH ROASTED TOMATO & PEPPER PASTA

 **Prep: 10 minutes**

 **Cook: 25 minutes**

 **Serves: 4**

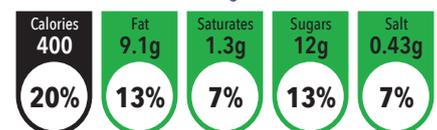
INGREDIENTS:

- 1 red pepper, diced
- 1 onion, diced
- 2 cloves garlic, finely chopped
- 700g tomatoes, roughly chopped
- 2 tbsp extra virgin olive oil
- 1 tsp **LoSalt**
- 1 tbsp balsamic vinegar
- 25g pack basil
- 300g pasta shapes

METHOD:

1. Preheat the oven to 200°C, gas mark 6.
2. Place the pepper, onion, garlic and tomatoes on a large baking tray and toss in the oil, LoSalt and vinegar. Reserve a few basil leaves to garnish and shred the rest, adding it to the tray. Roast for 25 minutes until softened.
3. Meanwhile, cook the pasta in boiling water with a sprinkle of **LoSalt** according to pack instructions. Drain and return to the pan, toss in the roasted tomatoes and sprinkle over the remaining basil to serve.

Each serving contains



of your guideline daily amount

COOKS TIP:

Try using a combination of tomatoes for extra colour. Great with shredded roasted chicken or cooked tiger prawns for a non-vegetarian version.