

## **Roasted Cherry Tomato Pasta**

1 6 Ounce Package Brown Mushrooms, Sliced

1/2 Red Onion, Sliced Into Rounds

1 Bunch Asparagus OR 1/2 Pound Green Beans

2 Pint Baskets Cherry Tomatoes (About 2 Pounds)

4 Cloves Garlic, Pressed or Fine Chopped

Olive Oil

Kosher or Sea Salt

1 Pound Short Pasta (Mostaccioli, Penne, Cavatelli, etc.)

3 Tablespoons Olive Oil

2 Teaspoons Kosher or Sea Salt

1/4 Teaspoon Pepper

1 3.8 Ounce Can Sliced Black Olives

2 Tablespoons Flat Leaf (Italian) Parsley, Chopped

Parmesan Cheese, Grated

Heat oven to 450 degrees. On baking sheet, drizzle and coat mushrooms, onions and asparagus or beans with olive oil and sprinkle with salt. Lay out as evenly as possible. Roast 10 minutes. Stir and turn over. Roast an additional 10 minutes. If needed you may choose to do mushrooms and onions in one batch and asparagus or beans in another. Don't overcrowd baking sheets. On baking sheet, drizzle and coat cherry tomatoes with olive oil and sprinkle with salt. Roast 10 minutes. Remove from oven and add pressed or chopped garlic. Stir gently. Roast an additional 3 minutes. Cut onions into bite-sized pieces. Cook pasta according to directions in boiling water with 2 Tablespoons kosher or sea salt. Drain. Toss cooked pasta with olive oil, salt and pepper. Add olives, parsley and roasted vegetables. Top with grated parmesan cheese.