



Roasted Summer Vegetable Pasta

A comforting bowl of pasta with a light, fresh, summery twist!

Ingredients

- 2 pints cherry tomatoes, halved
- 4 green onions, thinly sliced
- 5 garlic cloves, peeled and smashed
- 1/4 cup olive oil, plus more for serving
- 2 tsp. salt
- 1 1/2 tsp. sugar
- 1 medium zucchini, cubed in 1/4 inch chunks
- 1 1/2 cups fresh corn kernels, from 2 ears of corn
- 12 oz. Rigatoni (or your favorite pasta)
- 3 Tbsp. butter
- 1 tsp. dried thyme
- 1/2 cup grated Parmesan cheese
- 1/2 cup basil leaves, roughly chopped
- 1/3 cup toasted pine nuts (optional)
- 1 lb. Stoltzfus Meats grillers (any flavor)



Directions

1. Preheat the oven to 450 degrees F and line a baking sheet with aluminum foil.
2. Bring a pot of salted water to a boil. When the water is boiling, add the pasta noodles and cook until al dente. Drain the pasta and add to a large serving bowl.
3. Combine tomatoes, green onions, garlic, olive oil, salt, and sugar on the baking sheet and toss until the vegetables are evenly coated. Spread the vegetables in a single layer on the baking sheet and bake for 15-20 minutes. When the tomatoes have started to brown, remove the baking sheet from the oven and add the corn and zucchini. Toss to combine and spread the vegetables into a single layer again. Bake for an additional 5 minutes.
4. While the vegetables are in the oven, cook the sausage grillers in a skillet over medium heat for 7-10 minutes or until an internal temperature of 160 degrees F is reached.
5. Add the roasted vegetables and juices to the pasta. Add the butter, thyme, Parmesan, basil, and pine nuts and toss to combine. If desired, top with additional olive oil and grated Parmesan cheese.
6. Serve with Stoltzfus Meats grillers and enjoy!



If you make this recipe, tag us on Facebook at Stoltzfus Meats & Deli or Instagram @stoltzfusmeats.