

Vegetable Pasta (4 servings as a main course, 6-8 as a pasta course)

Use your favorite veggies or whatever is available.

1 pound penne or other pasta
2 small Japanese eggplants, diced
2 small summer squash, diced
2 bell peppers (vary the color), diced
2 medium sweet onions, diced
Salt
Pepper
Olive oil
Lemon juice
12 cherry tomatoes, cut in half or 2-3 small tomatoes, roughly chopped
3 small garlic cloves, thinly sliced
2 tablespoons herb of your choice (or a mix), finely chopped
Parmigiano-Reggiano or pecorino Romano cheese, shaved or grated

- Preheat sauté pan to medium-high.
- Cook pasta in salted water, according to directions.
- Season eggplant, squash, peppers and onions with salt, pepper, olive oil and lemon juice to taste.
- To a small bowl, add tomatoes and garlic. Season with salt, pepper and ½ tablespoon of olive oil, tossing to coat.
- Sauté eggplant, squash, peppers and onions until tender. Add tomato/garlic mixture. Sauté until tomatoes are tender.
- In a large bowl, toss drained pasta, veggies and herbs. Transfer to a serving bowl and top with cheese.