

Zebra Farfalle Roasted Veggies with MontAmoré

- 250 g (9 oz) zebra farfalle, or your favourite pasta
- 3 zucchini, diced
- 1 onion, diced
- 1 head of garlic, whole cloves, covered
- 8 oz each mushrooms, thickly sliced, grape tomatoes, whole
- 2 c finely chopped dandelion, arugula or spinach
- sea salt and freshly ground black pepper
- 2 T olive oil
- 1/2 c chopped parsley
- 2 oz white wine, or stock
- 3 oz crumbled MontAmoré cheese
- Preheat oven to 420F.

Lightly coat the zucchini, eggplant, onion, garlic, mushrooms and tomatoes in olive oil. Season with salt and pepper. Roast for 30 minutes. Gently peel the roasted garlic, keeping cloves intact.

Cook pasta according to package directions.

In a large saucepan, heat the wine. Wilt the dandelion for 1-2 minutes, stirring in the simmering wine. Season with a little sea salt and pepper. Add the parsley, stirring for 30 seconds. Add in the roasted vegetables and pasta. Toss well and serve garnished with cheese and possibly black olives and capers. Serves 4-5.

Jittery Cook