

Rigatoni Primavera

- 1 box rigatoni, cooked al dente (454 g), strained
- 1 T olive oil
- 2 lbs asparagus, roasted, cut bite-sized
- 1 1/2 lb mushrooms, quartered, roasted
- 1 large red onion, sliced, roasted
- 1 lb cherry tomatoes, roasted
- 2 large handfuls baby arugula
- 1/2 c chopped sun-dried tomatoes
- 3/4 c roughly chopped marinated artichoke hearts
- 1/4 c chopped roasted red pepper
- 1 big ball of fresh mozzarella, cubed (250 g)
- 1 1/2 c freshly grated Parmesan (Use a medium rather than a fine grater), with half reserved to sprinkle on top.
- 1/4 c chopped fresh basil leaves
- 1/2 - 3/4 t red pepper flakes, according to taste
- sea salt and freshly ground black pepper to taste

In a super large bowl, toss the pasta with olive oil and a little salt and pepper. Combine all ingredients except for the reserved parmesan. Toss gently. Fill 1 or 2 casserole dishes with **Rigatoni Primavera**. Sprinkle on the remainder of the parmesan. Can be cooked ahead of time and heated before serving. Serves 8 as a main or a large party as a side dish.

Preheat oven to 350 F. Bake for 15-20 minutes, until heated through, slightly browned on top.