

## **Whole Wheat Pasta Salad with Roasted Vegetables**

2 c whole wheat pasta

½ eggplant - chopped

1 squash – chopped, recommend zucchini

1 leek or onion

1 ½ bell peppers

¼ c Salad dressing, recommend Italian

Salt, pepper, Italian seasoning (recommended)

1. Pre-heat oven to 375 degrees.
2. In a large pot boil water. Once boiled add pasta.
3. Cook pasta to desired tenderness.
4. Grease 2 cookie sheets with cooking spray or oil.
5. Place onions, leeks, and bell peppers on one cookie sheet. Place eggplant and squash on the other.
6. After 10 minutes, toss vegetables and return to oven. Check for doneness in another 10 minutes. Roast to desired tenderness, eggplant and squash should be slightly brown.
7. Toss pasta and vegetables together, add desired salt, pepper, other seasoning as well as you favorite dressing.
8. Refrigerate for several hours or overnight. Serve cold. Eat within five days or less.