



ROASTED RATATOUILLE PASTA SALAD

GRANDE[®]
CHEESE COMPANY

This recipe features a signature pasta dish with an updated contemporary appeal of rich roasted veggies and authentic flavor of Grande Fresh Mozzarella.

INGREDIENTS:

Roasted Ratatouille Pasta Salad:

6 oz. (1 1/2 cups) Roasted ratatouille pasta salad, chilled (see recipe)

Roasted Vegetables:

12 oz. (3 cups) Zucchini, 1-inch slice
8 oz. (4 cups) Eggplant, 1-inch dice
8 oz. (2 cups) Red and green bell peppers, 1-inch dice
4 oz. (1 cup) Red onion, fajita-cut
6 oz. (1 1/2 cups) Cherry tomatoes, fresh
2 oz. (1/4 cup) Olive oil
2 tsp. Garlic and pepper seasoning blend

Roasted Ratatouille Pasta Salad:

1 1/2 lb. (8 cups) Pasta such as penne, cooked, drained
12 oz. (1 1/2 cups) Red wine vinaigrette
12 oz. (36 balls) Grande Ciliegine Fresh Mozzarella, drained
24 oz. (5 cups) Roasted Vegetables (see recipe)
2 oz. (1/2 cup) Kalamata olives, pitted, drained
1 tbsp. Basil, fresh, chiffonade

YIELD:

One Side Salad

DIRECTIONS:

Roasted Ratatouille Pasta Salad:

1. Portion 6 oz. Roasted Ratatouille Pasta Salad on plate.

Roasted Vegetables:

1. Combine all ingredients in a large bowl; toss to blend. Arrange in a single layer on half-size sheet pans.
2. Bake in an impinger oven at 450°F for 8 minutes, in a deck oven at 450°F for 20 minutes, or until golden and roasted

Roasted Ratatouille Pasta Salad:

1. Combine 1 1/2 lbs. penne and 12 oz. red wine vinaigrette in a large bowl and toss to blend. Add remaining ingredients and fold to blend.
2. Cover and chill to hold.

VARIATION:

* To serve as an entree salad: combine 12 oz. Roasted Ratatouille Pasta Salad, 1/2 oz. fresh salad greens and an additional 3 Grande Ciliegine Fresh Mozzarella balls in bowl; toss to blend and arrange on plate.

