

OVEN-ROASTED VEGETABLE LINGUINE

Makes 4 servings

INGREDIENTS

1 lb. fresh asparagus, trimmed & cut into 2-inch pieces

1 package (8 ounces) button mushrooms, halved

1-1/2 cups fresh cauliflower florets

3 plum tomatoes, coarsely chopped

6 cloves garlic, halved

3 tablespoons extra-virgin olive oil, divided

Coarse salt and freshly ground pepper

8 ounces uncooked whole-wheat linguine

1 can (15 ounces) garbanzo beans, rinsed, drained

1/2 cup (2 ounces) shredded Asiago cheese

1. Heat oven to 425 °F. Line a large rimmed baking sheet with foil. Arrange vegetables on pan; drizzle with 2 tablespoons olive oil. Season with salt and pepper. Roast 25 to 30 minutes, stirring occasionally, until browned and tender.
2. Meanwhile, cook pasta according to package directions. Drain well; toss in serving bowl with beans and remaining 1 tablespoon olive oil.
3. Serve pasta topped with roasted vegetables and cheese.