

LOCAL ROASTED GREENHOUSE TOMATO & BELL PEPPER SAUCE WITH ROASTED GREENHOUSE EGGPLANT & RIGATONI



Yields:

4 portions of pasta

INGREDIENTS

Olive Oil	125 ml
BC Greenhouse Eggplant, large dice	250 g (2 small eggplants)
BC Greenhouse Red Bell Pepper, large dice	100 g
BC Greenhouse Yellow Bell Pepper, large dice	100 g
Yellow Onion, large dice	200 g
Garlic, whole	4 cloves
BC Greenhouse Chili's, seeds removed	2-4
BC Greenhouse Tomatoes, any variety (if using whole tomatoes, dice large or keep grape or cherry tomatoes whole)	900 g
Large Basil Leaves, chiffonade	8
Dried Rigatoni or Penne	225 g



**BC
GREENHOUSE
VEGGIE
DAYS**

DIRECTIONS

1. Place Eggplant on a parchment lined baking tray, drizzle with half the oil and season with salt and pepper.
2. Place peppers, onion, garlic, chilis and tomatoes on another parchment lined baking tray and season with salt and pepper.
3. Place both trays into a pre heated 375F oven and roast the vegetables for 10 minutes.
4. Remove vegetables from the oven. Set the eggplant aside and place remaining vegetables into a non-reactive sauce pot.
5. Blend the vegetables using a hand blended until desired consistency is reached.
6. Season with salt and pepper.
7. Add roasted eggplant and fresh basil.
8. Cook pasta following package directions.
9. Combine sauce and pasta and serve immediately.