



Grilled Veggie Pasta Salad

Servings 4 Prep 20 min Cook 10 min

Ingredients

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| 1 Small zucchini (halved lengthwise) | 12 oz Cooked whole grain rotini pasta |
| 1 Red sweet pepper (stemmed, seeded, and quartered) | 1 Tbsp Balsamic vinegar |
| ½ Small red onion (cut into 1/2-inch thick slices) | ¼ tsp Salt |
| ½ lb Asparagus (trimmed) | 1/8 tsp Ground black pepper |
| 1.5 Tbsp Olive oil | 2 Tbsp Fresh oregano (chopped) |
| | vegan shredded parmesan cheese (optional) |

Directions

- 1 Lightly brush vegetables with 1 tablespoon of the oil. For a charcoal grill, place vegetables on the rack of the grill over medium-hot coals. Cover and grill for 3 to 5 minutes for asparagus, turning once, and about 10 minutes for the zucchini, sweet pepper, and onion, turning once, or until vegetables are tender. Remove and cool slightly. (For a gas grill, preheat grill. Reduce heat to medium-high. Add vegetables to grill rack and grill as above.)
- 2 Cut vegetables into ½-inch pieces and toss with pasta in a large bowl. Add remaining oil, balsamic vinegar, salt, and black pepper to pasta mixture; toss to coat. Top with fresh oregano and, if desired, Parmesan. Makes 4 servings.