

YIELD: 4 TO 6 SERVINGS

Roasted Veggie Pasta with Feta

This delicious roast veggie feta pasta is so easy to make! It's a perfect weeknight meal.

PREP TIME	COOK TIME	ADDITIONAL TIME
5 minutes	15 minutes	5 minutes
TOTAL TIME		
25 minutes		



Ingredients

- 1 pound fusilli (or other chunky pasta)
- 6 ounce block of feta
- 1 cup cherry tomatoes
- 1 red onion, cut into thin wedges
- 2 small zucchini (or 1 large), diced into 1/2 in pieces
- 1 orange bell pepper, diced into 1/2 in pieces
- 2 tablespoons olive oil
- 2 teaspoons kosher salt
- 1 teaspoon freshly ground black pepper
- 2 tablespoons of freshly squeezed lemon juice
- 2 cups fresh baby arugula

Instructions

1. Preheat oven to 400 degrees F.
2. Place the feta and vegetables on a parchment-lined baking sheet. Toss vegetables and drizzle cheese with 1 tablespoon of olive oil and 1 teaspoon of salt.
3. Bake in the oven for 15 minutes or until the tomatoes have burst.
4. Meanwhile, boil the pasta in very salty water according to package directions. Drain and set aside.

5. When the vegetables and feta are done baking, combine the feta and pasta in a large bowl. Stir the feta is evenly dispersed over the pasta. Then add the vegetables, remaining olive oil, remaining salt, pepper, lemon juice, and arugula and stir gently till combined.
6. Serve immediately or save in the refrigerator for up to 4 days.

Nutrition Information: YIELD: 6 SERVING SIZE: 1

Amount Per Serving: CALORIES: 263 TOTAL FAT: 12g SATURATED FAT: 5g TRANS FAT: 0g
UNSATURATED FAT: 6g CHOLESTEROL: 25mg SODIUM: 972mg CARBOHYDRATES: 31g FIBER: 3g
SUGAR: 5g PROTEIN: 10g

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CUISINE: American / **CATEGORY:** Main Dishes

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