

# K's Kitchen: Pasta with grilled vegetables

By Kathryn Reed

One of the great things about this recipe is that it can be served hot or cold, as a main dish or a side.

I made this as an entrée. However, the next day I had some of it cold, so then it was more like a pasta salad. And like so many dishes, the flavors were more pronounced on Day 2.

It's also possible to change up the vegetable combination to your favorites or whatever you have on hand.

Grilling isn't essential, but there is something about that flavor that is hard to replicate. The other options would be to roast or sauté the veggies.

Most any pasta works, but I always find something like corkscrew (rotini), fusilli or penne work best for a salad and when there isn't a heavy sauce.



**Pasta with Grilled Vegetables**

1 zucchini

1 yellow squash

1 red pepper

2 medium tomatoes

4 ounces mushrooms

1 pound pasta

### **Vinaigrette**

1/3 C olive oil

3 T balsamic vinegar

2 T veganaise or mayonnaise

1/2 T Dijon mustard

1 clove garlic, minced

1/2 tsp dried basil

1/2 tsp salt

Fresh ground pepper

Cook pasta according to directions.

Cut vegetables into bite size pieces. Place in bowl.

Mix vinaigrette ingredients together. Toss mixture onto vegetables. Cook in grill basket over medium-high heat. (The length of time will depend on the vegetables; they could be done in 10 minutes.) If any marinade is leftover, save it.

Drain pasta. Add veggie mixture and remaining marinade. Toss and serve.