



Fire-Roasted Primavera with Veggie Noodles



This recipe calls for:

Chunky Garden Vegetable Pasta Sauce

Prep time

12 minutes

Cook time

15 minutes

Servings

4

Ingredients

Fire-Roasted Vegetables

- 1 small eggplant, cut into 1 inch planks
- 1 medium red onion, quartered
- 1/2 pound mini peppers
- 1/2 pound asparagus, trimmed
- 1 medium red onion, cut into 1 inch slices
- olive oil spray

Vegetable Noodles

2-1/2 pounds spiral-cut vegetable noodles such as yellow squash, zucchini, carrots or butternut squash

1/2 teaspoon kosher salt and ground black pepper

olive oil spray

1 jar (24 ounces) RAGÚ® Simply Chunky Garden Vegetable Sauce, warmed

1 cup shredded fontina cheese

1/4 cup chopped fresh mint

Instructions

1. Heat grill to medium-high.

2. Spray vegetables with olive oil. Grill asparagus 4-5 min. and remaining vegetables 5-7 min. on direct heat until tender and lightly marked, turning once. Remove from heat; cool and cut into bite-size pieces.

3. Meanwhile, toss vegetable noodles with salt and pepper. Place in large disposable foil pan lightly sprayed with olive oil; grill 10-15 min., stirring occasionally until tender. Transfer to large serving bowl; toss with sauce, grilled vegetables, cheese and mint.

Tips: Look for refrigerated spiral-cut vegetables in the produce section of the supermarket. Other vegetables that are great for grilling include mushrooms, yellow squash, seeded plum tomatoes and corn.