

Roasted Tomato Sausage Pasta Sauce

Nick recommended I try Michael Smith's Roasted Cherry Tomato Penne and I was glad he did. I could not believe how simple and delicious this pasta dish was and it used a commodity that is difficult to preserve if you have an over abundance from the garden. Because I love roasted peppers and they are available at the same time as the tomatoes I included them with the sauce. I added the egg plant just to use them up one time and found they added a depth and richness to the dish that made it even better.

2	Tbsp olive oil
8	cups cherry tomatoes, I use a mixture of red and orange
1	red or coloured sweet pepper, coarsely chopped
1	small to medium egg plant, peeled and cubed (optional)
1	large onion, coarsely chopped
4	cloves garlic
6	garlic sausage (500 g) or sausage of choice - It's fine to use up smoked sausage salt and pepper generously sprinkled over all
8 -12	oz GF pasta shells or penne, I use 8 oz since the gf boxes are that size
1	large handful of fresh basil, about 4 stems, remove leaves and chiffonade
	grated Parmesan cheese as desired

- Place olive oil, tomatoes, pepper, egg plant, onion and garlic in a large roasting pan so vegetables are essentially in a single layer and roast at 400 °F for 30 minutes. I actually use 2 lasagna pans to spread them out and combine them after they are cooked.
- Cut sausage into 1/2 inch pieces and add to roasted vegetables and continue roasting until sausage is browned, about 30 - 40 more minutes..
- Cook pasta in salted water according to package directions when sausage is almost done.
- To chiffonade basil leaves pile leaves together and roll. Cut through all leaves at once in narrow strips..
- Toss basil in with roasted tomato mixture when pasta is done and top with grated cheese if desired.

I have roasted all the vegetables with the sausage for the sauce and frozen it to use in the winter and was really glad to have it for a quick meal.

Serves 6 - 8

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