

Tagliatelle Primavera with Roasted Vegetables, Fresh Herbs and Mizithra

Ingredients to serve 4-6:

- ☞ 12 oz tagliatelle
- ☞ 3 pints heirloom cherry tomatoes
- ☞ 1 large bunch asparagus
- ☞ 1 large bunch basil, roughly torn, plus leaves for garnish
- ☞ 1 large bunch fresh mint, roughly torn, plus leaves for garnish
- ☞ 3 oz shaved Mizithra (Greek hard cheese), substitute ricotta salata, parmesan
- ☞ olive oil for roasting vegetables, plus more for serving
- ☞ 3 teaspoons oregano
- ☞ 2 teaspoons Lowry's garlic salt
- ☞ Kosher salt and freshly cracked pepper
- ☞ Crushed red pepper for serving, optional

Directions:

Preheat oven to 400.

Toss tomatoes generously with olive oil (about 3 tablespoons), oregano, 1 teaspoon garlic salt and kosher salt and pepper. Spread evenly on a rimmed baking sheet. Roast for about 20 minutes until tomatoes begin to char and burst releasing their juices. Remove and set aside.

Reduce temperature to 375. On a separate baking sheet, toss asparagus with another few tablespoons of olive oil, and season with salt, pepper and garlic salt. Roast for about 10 minutes (a bit longer if they are thick) just until bright green and tender. Remove from oven and when cool enough to handle chop in 1½ inch pieces.

Prepare pasta according to package directions. Reserve about a cup of cooking liquid. Drain pasta and toss with a bit of olive oil. Fold in tomatoes and asparagus and all accumulated juices from roasting pan, along with fresh herbs.

Serve in pasta bowls shaving cheese just before serving and garnishing with remaining fresh herbs if desired and crushed red pepper if using. Enjoy!

