**Roasted vegetable pasta**

**(serves 2)**

Ingredients:

1 aubergine

Handful of mushrooms

1 sweet potato or butternut squash

1 red pepper

1 red onion

4 garlic cloves

1 pack tomato passata

1 tablespoon tomato puree

4 tablespoons double cream (optional)

Olive oil

175g pasta

Parmesan cheese

Method:

* Chop the vegetables into chunks. Cut the onion into quarters and separate out the layers.
* Put all of the vegetables into a large roasting tin, pour over about 3 tablespoons olive oil, add salt and pepper and mix.
* Put the garlic cloves into the tin in their skins.
* Roast the vegetables for around 30 minutes at 200°C.
* While the vegetables are roasting, heat a tablespoon of oil in a saucepan. Add the passata and the tomato puree and heat until bubbling. Turn the heat down and allow to simmer for 15 minutes. Add cream if you want it.
* Cook the pasta in boiling salted water for 10 minutes or until soft but with a slight bite (al dente).
* Combine the vegetables, pasta and sauce. Sprinkle with the cheese.