

## Grilled Ratatouille Pasta

From Good Housekeeping

Serves 6

425 calories per serving

### Ingredients

Salt

Pepper

3 Tablespoons red wine vinegar

3 Tablespoons extra-virgin olive oil

2 cloves garlic, crushed with press

1 medium red onion

2 medium zucchini

1 large eggplant

2 large orange or yellow peppers, quartered

1 pounds (about 4) ripe plum tomatoes, cut lengthwise in half

1 pounds gemelli or elbow pasta

1 Tablespoons Dijon mustard

2 tablespoons chopped fresh flat-leaf parsley leaves



---

### Directions

Prepare outdoor grill for direct grilling on medium-high. Heat covered 6-quart pot of water to boiling on high. Add 2 teaspoons salt.

In small bowl, whisk vinegar, oil, and garlic.

Cut onion crosswise into 1/2 inch thick slices. Trim zucchini and eggplant; cut diagonally into 1/2 inch thick slices. Brush half of vinegar mixture on one side of onion, zucchini, eggplant, peppers, and tomatoes.

Grill tomatoes 6 minutes, zucchini and eggplant 10 minutes, and peppers and onion 12 minutes, or until all vegetables are tender and charred, turning over once. Transfer vegetables to cutting board. Cool slightly, then cut into 1/2 inch pieces.

Meanwhile, cook pasta in boiling water as label directs. Drain; return to pot.

Stir mustard into remaining vinegar mixture. Toss with pasta along with parsley, vegetables, 3/4 teaspoon salt, and 1/4 teaspoon black pepper.