
Pasta with Pesto & Roasted Vegetables

This pasta may be served chilled or slightly warm. It calls for fusilli, but you can use whatever type of pasta you prefer.

- 1 fennel bulb, trimmed, sliced
- 1 cup Roma tomatoes, diced
- 1 cup zucchini, sliced
- 1 yellow bell pepper, diced
- 1 tablespoon olive oil
- 3/4 pound fusilli pasta
- 2 tablespoons pesto
- 2 tablespoons balsamic vinegar
- 1 cup mozzarella cheese, cubed

Preheat oven to 450. Combine vegetables, oil, pinch of salt and pepper in a bowl, toss gently. Arrange in a single layer on an ungreased baking sheet, roast until vegetables are tender, about 20 minutes. Cook pasta in salted boiling water until al dente. Drain and rinse. Combine vegetables and pasta in a large bowl. Add pesto and vinegar. Toss gently. Just before serving, stir in mozzarella cheese.