

CHEESE SCHNITZEL WITH MEDITERRANEAN ROASTED VEGETABLES PASTA

INGREDIENTS

 2 SERVINGS

 40 MIN

 INTERMEDIATE

1 small eggplant
2 bell peppers yellow and red
1/2 zucchini
100 g asparagus broccoli
3 tbsp olive oil for frying
150 g penne pasta
dried oregano
1 package Garden Gourmet Cheese Schnitzel

Indulge in the delightful flavors of the Cheese schnitzel with Mediterranean roasted vegetables pasta. This vibrant recipe features a colorful array of vegetables, including eggplant, bell peppers, zucchini, and asparagus broccoli, roasted to perfection with a drizzle of olive oil and a generous sprinkling of aromatic oregano. Paired with al dente penne pasta, the roasted vegetables create a comforting and wholesome base for the star of the dish: the crispy and savory Garden Gourmet Cheese schnitzel. This delightful combination of flavors and textures makes for a truly memorable dining experience, perfect for any occasion.

PREPARATION

1. Prepare the vegetables

Preheat the oven to 200°C (with hot air). Wash and cut the vegetables into equal pieces and divide them on a baking sheet.

2. Season the vegetables

Drizzle the vegetables with olive oil and sprinkle with salt and pepper and generously with oregano.

3. Roast the veggies

Roast the vegetables for about 25 min. in the center of the oven, turning occasionally.

4. Cook the pasta

Cook the pasta according to instructions on the package "al dente" and spoon in the roasted vegetables.

5. Cook the Cheese Schnitzel and enjoy!

Brown and crisp the cheese schnitzel according to the instructions on the package and serve with the pasta.

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