

Less than 1 hour

Serves 4

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Ingredients:

- 2 bell peppers, cut into chunks
- 6-8 salad tomatoes, quartered
- Handful cherry tomatoes (optional)
- 5 cloves garlic, sliced
- 3-4 sprigs fresh thyme
- Olive oil, for roasting
- Salt and milled pepper
- 3 Tbsp (45ml) butter
- 3 Tbsp (45ml) flour
- 4 cups (1L) milk
- 2 Tbsp (30ml) Dijon mustard
- 1 packet (500g) pasta of choice (we used farfalle), cooked
- Fresh basil or thyme, for serving

Method

1. Preheat oven to 200°C.
2. Place peppers, tomatoes, garlic and thyme in a large, deep oven dish.
3. Toss with oil and season.
4. Roast for about 10-15 minutes.
5. Melt butter in a saucepan over medium heat and whisk in flour until smooth.
6. Gradually pour in milk while whisking for about 8 minutes or until the sauce has thickened.
7. Season well and stir through mustard.
8. Toss cooked pasta and white sauce through the roasted vegetables in oven dish.
9. Reduce oven to 180°C and bake for another 10-15 minutes or until golden.

10. Serve scattered with fresh herbs.

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