

# Linguine Vegetable Herb

Serves 6

**1 pound Linguine, Spaghetti or Thin Spaghetti, uncooked**  
**5 slices white or wheat bread**  
**1 medium yellow squash, cut into 3/8-inch thick slices**  
**1 medium zucchini squash, cut into 3/8-inch thick slices**  
**1 small eggplant, cut into 3/8-inch thick slices**  
**1 medium onion, cut into 3/8-inch thick slices**  
**3 large red tomatoes, cut into 3/8-inch thick slices**  
**1/2 bunch fresh basil, finely chopped, or 1 tsp. dry basil**  
**1 tbsp. fresh thyme, finely chopped, or 1 tsp. dry thyme**  
**1 tbsp. fresh oregano, finely chopped, or 1 tsp. dry oregano**  
**1/3 cup grated Parmesan cheese**  
**Salt and freshly ground black pepper to taste**  
**2 tbsp. extra-virgin olive oil or vegetable oil**  
**4 tbsp. lemon juice**  
**3 tbsp. balsamic vinegar**

**Cook pasta according to package directions; drain. Preheat oven to 250-o F.**

**Tear bread slices into small pieces, place on baking sheet and bake until dry, about 20 minutes. Meanwhile, brush zucchini and yellow squash with a little vegetable oil and grill on both sides along with eggplant, onion and tomato slices. Do not over-grill; keep fairly firm.**

**Cool slightly and chop into 3/8-inch pieces. When bread is dry, crumble it with your hands or chop in food processor until crumbled. In a small bowl, combine basil, thyme and oregano, Parmesan cheese and salt and pepper to taste. Toss crumbs in basil mixture to coat.**

**Heat oil in large saute pan. Add lemon juice, balsamic vinegar and grilled vegetables. Heat thoroughly. Adjust seasonings with salt and pepper, if desired.**

**Toss vegetables with cooked pasta. Divide into appropriate portion sizes. Top with seasoned bread crumbs. Serve immediately.**

**For more pasta recipes, please visit [www.ilovepasta.org](http://www.ilovepasta.org)**

# **Three Bean Pasta**

**Serves 4-6**

**1 pound Medium or Wide Egg Noodles, uncooked**  
**1 15-oz. can kidney beans, rinsed and drained**  
**1 15-oz. can chickpeas, rinsed and drained**  
**1 cup frozen green beans, thawed**  
**1 small red onion, chopped**  
**1 red bell pepper, seeds and ribs removed, chopped**  
**3 tbsp. Dijon mustard**  
**2 tbsp. vegetable oil**  
**3 tbsp. red wine vinegar**  
**3 tbsp. chopped fresh parsley**

**Prepare pasta according to package directions; drain. Rinse under cold water and drain again.**

**In a large bowl, stir together the pasta, kidney beans, chickpeas, green beans, onion and bell pepper. In a small bowl, stir together the remaining ingredients. Toss pasta with dressing and serve.**