

# 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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