



Autumn Roasted Vegetable Spiced Tagliatelle

By [Droitwich Mews](#) Head Chef- Tomasz

Ingredients:

4 tbsp olive oil	Salt & cracked peppercorns
1 aubergine	Parmesan flakes and coriander
2 courgettes	6 tagliatelle pasta nests
3 peppers (one of each colour)	
½ butternut squash	
1 large onion	
1 tin of chopped tomatoes 400g	
2 garlic cloves or 1 tsp of garlic purée	
½ tsp of fennel seeds	
½ tsp of harissa or chilli flakes	
½ tsp of cumin	

Method:

1. Chop aubergine, courgettes, peppers, and butternut squash into 1cm dice and toss in the half of olive oil. Spread the vegetables on the roasting tray and place in the heated oven (180°C) for 10 minutes or till they get some colour.
2. Cook the tagliatelle pasta al dente and at the same time start cooking the sauce.
3. Chop finely the onion. Heat the pan with remaining olive oil and stirring gently fry the onion for 2 minutes, then add garlic, cumin, fennel seeds and harissa and fry for another 2 minutes.
4. Add tinned tomatoes and roasted vegetables to the pan. Simmer for 5 minutes, then add salt and pepper.
5. Toss pasta in the sauce and arrange in the bowl. Add some parmesan flakes and chopped coriander.

