

Starfrit: Vegetables pasta salad, with ham

Recette pour 4 personnes



Description

A simple, nutritious and colorfull salad, that will keep all its freshness in the **Lock&Lock Bento - 500ml** by **Starfrit**.

<https://www.starfrit.com/en/lock-lock-bento-500ml>

Ingrédients

Vegetables

- 5 Large Portobello mushroom
- 1 Large Eggplant
- 3 Unit(s) Red pepper

- Salt and pepper
- Olive oil

Salad

- 2.50 Cup(s) Penne rigate
- 0.50 Lb Fresh mozzarella

- Salt and pepper
- Olive oil

Ham

- 300 Gr Cooked ham

- Salt and pepper
- Olive oil

Préparations

Temps de préparation **30 mins**

Préchauffez votre Four à 425 F°

Preparation

Once the vegetables are drizzled with oil and seasoned with salt and pepper, place in the oven for 20 minutes.

Cook the pasta in boiling water for 7 to 10 minutes.

Remove the stems from the portobellos.

Cut the eggplant in cubes, cut the pepper in large slices.

Once the vegetables are drizzled with oil and seasoned with salt and pepper, place in the oven for 20 minutes.

Cut the ham in cubes.

Assembly

Add the roasted vegetables and the ham to the pasta, mix well and place delicately in your lunchbox
Lock&Lock Bento - 500ml by Starfrit.

Warm in the microwave for 2 minutes, bon appetit.

Bon appétit!