

Honey Pasta with Grilled Veggies

<http://butcherblockco.com/blog/meatless-monday-leftovers-tuesday>

Recipe courtesy of Candice Whiting

Serves 2-3 as a main course; 4-6 as a side

- ½ lb. pasta, cooked (I prefer rotini, but anything similar will do)
- 1 zucchini, thinly sliced
- 1 yellow squash, thinly sliced
- Any other grillable veggies you like, thinly sliced
- ½ yellow or white onion, chopped
- 1 cup fresh basil, roughly chopped
- 1 tsp of your favorite dried herbs (I just use Herbes de Provence)
- Olive oil
- Juice of 1 lemon
- 2 TBS honey
- Salt and pepper
- Fresh mozzarella cheese (get the good kind), roughly chopped or torn

Coat all your sliced veggies in olive oil and sprinkle with salt, pepper, and dried herbs. Grill over medium-high heat for a couple minutes on each side until tender and sporting sexy grill marks (they're like tan lines for vegetables). I usually use a grill pan rather than an outdoor grill, but you should go with whatever method you prefer. Set your grilled veggies aside and let them cool slightly while you get the onions going.

In a large, oiled sauté pan over medium-high heat, cook onions until they just start to brown. While the onions are cooking, give your grilled veggies a rough chop.

Throw your basil in with the onions and sauté for a minute or two. Add the grilled veggies to the pan. Mix the lemon juice and honey together with a fork and pour into pan, followed by the cooked pasta. Stir gently until everything is warmed through. Season to taste. I love this with a lot of salt, but go slowly -- it is very easy to go from "just right" to "OH NO!"

Serve hot, room temperature, or cold. Sprinkle with mozzarella just before serving.

Store leftovers in single portion containers for a quick and easy lunch the next day.