

# Roast Veg & Watercress Linguine

*Yum yum yum; we just love all these flavours mingled together. This recipe is very versatile too: add some chard or other leafy green greens (kale, spinach); and roast up some rooty veg too, such as swede, squash, sweet potato, beetroot and parsnip for a caramely pile of winter loveliness. For more good ideas on how to use super-healthy watercress, visit [watercress.co.uk](http://watercress.co.uk).*

## Serves 3-4

- 2 sweet peppers, deseeded & chopped
- 1 large onion, chopped
- 1 leek, sliced
- 30ml olive oil
- 100g chestnut mushrooms, halved
- 2 cloves garlic, crushed
- 2 tbsp pine nuts
- 225g linguine
- 1 bag watercress, shredded
- freshly ground black pepper
- handful Parmesan
- pinch chilli flakes (optional)



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Preheat the oven to 220C. Place the peppers, onion and leek in a roasting tin and drizzle the olive oil over, season and toss together. Roast for 10 minutes. Add the mushroom and garlic, toss well and roast for a further 10 minutes. Add the pine nuts and return to the oven for a final five minutes until the pine nuts are golden and the vegetables tender and lightly charred. Meanwhile, cook the linguine in boiling water for a few minutes or according to the packet instructions. Drain well. Toss the hot vegetables into the pasta, along with the watercress. Serve immediately with a sprinkling of freshly ground black pepper, pinch of chilli flakes, and dusting of Parmesan.



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