

Zucchini Pesto Pasta with Roasted Tomatoes & Chickpeas

Prep: 15 minutes • Cook: 25 minutes

A bright, herby pasta tossed with silky zucchini pesto, burst cherry tomatoes, sweet red onion, and crisped chickpeas for a saucy, satisfying summer bite.

Ingredients

- 5 cups zucchini (halved lengthwise and cut into 1/4-inch slices)
- 1/2 large red onion (diced)
- 1 pint cherry tomatoes (whole)
- 1 (15 oz) can chickpeas (drained and rinsed)
- 4 Tbsp olive oil (divided)
- 1/2 tsp sea salt (divided)
- 1/2 tsp red pepper flakes (divided)
- 12 oz pasta of choice (gluten-free as needed)
- 1 cup basil pesto (vegan/dairy-free as needed)
- to taste vegan parmesan cheese (for serving)
- to taste basil leaves (freshly chopped, for serving)

Instructions

1. Arrange oven racks so two baking sheets fit. Preheat oven to 425°F (218°C) and line two baking sheets with parchment.
2. Place sliced zucchini on one baking sheet. On the second sheet, add the diced red onion, whole cherry tomatoes, and chickpeas, keeping chickpeas to one side.
3. Drizzle 2 Tbsp olive oil onto each sheet. Season each sheet with 1/4 tsp sea salt and 1/4 tsp red pepper flakes. Toss to coat, keeping chickpeas separated, and spread zucchini so it overlaps as little as possible.
4. Roast 20–30 minutes, until vegetables are very tender, tomatoes have burst, and chickpeas are golden and beginning to crisp.
5. Meanwhile, bring a large pot of salted water to a boil and cook pasta according to package directions.
6. If using homemade pesto, prepare it while the pasta water heats.
7. Drain pasta, return to the pot, and toss with pesto, adding more to taste.
8. Add roasted vegetables and chickpeas to the pasta and toss gently to combine.
9. Serve topped with vegan parmesan and freshly chopped basil, if desired.

10. Refrigerate leftovers 2–3 days; reheat with a splash of water on the stovetop or in the microwave.

Tags: Vegan, Italian Inspired, Pasta, Zucchini, Chickpeas, Summer

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