**Red Vegetable Pasta With Sauce**

Makes- 4 Cups

Ingredients

* 200 gm whole wheat pasta penne, boiled
* 4 cloves minced garlic
* 2 teaspoon finely chopped basil
* Salt, to taste
* 2 pinches powdered black pepper
* 400 gm blached, peeled, chopped cherry tomatoes
* ½ cup Broccoli florets, blanched
* ½ cup of mixed capsicum, blanched
* 1/2 teaspoon chilli flakes
* 1 tablespoon finely chopped parsley
* 1 1/2 tablespoon extra virgin olive oil
* 3 cup water
* 1 table spoon grated cheese

Recipe

* In a pan, boil water. Add pasta to the boiling water. Add little salt and oil and let the pasta cook. Once cooked, strain excess water and keep it aside in another bowl.
* In another pan heat oil over medium flame and add minced garlic along with red chili flakes and saute for 2 minutes.
* Now add the tomatoes, basil and parsley in the pan. Mix all the ingredients well and let it simmer for 10 minutes until the sauce starts to thicken. When the sauce starts gaining consistency, add the vegetables, cover and cook for 3-4 mins. Switch off the burner and add salt and black pepper powder to the sauce. Keep the sauce warm.
* Add the pasta over the warm sauce and toss with carefully. Serve it immediately. Sprinkle some oregano, chilli flakes and grated cheese on the top.