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- Preheat the oven to 425 degrees. Place **8 oz. of halved grape tomatoes** into an oven proof dish. Drizzle with **olive oil, season with salt and pepper and oregano**. Roast for 20 minutes.
- Remove the roasted tomatoes from the oven and drizzle with **Balsamic vinegar** and **2 tsp. sugar**. Roast for an extra 20 minutes. Remove from oven and set aside.
- Bring a large pot of salted water to a boil. Add $\frac{1}{2}$ **a bunch of asparagus**, sliced diagonally, and blanch for 2.5 minutes. Fish out with a slotted spoon and place in a bowl of ice water. Add **a cup of diagonally sliced snap peas** into the water and blanch for 2 minutes. Spoon out and place in ice water. Set aside.
- Place **16 oz. of spaghetti** into the pot you used for blanching your veggies. Cook per package instructions – al dente – and drain. Shock with cold water. Set aside.
- Heat a large skillet with some **olive oil**. Add **4 minced garlic cloves**. Cook, stirring, for 2 minutes. Add $\frac{1}{2}$ **a bell pepper, cut into thin strips** and $\frac{1}{2}$ **a summer squash, cut into thin strips**. Mix well and sauté for 4 minutes. Add the asparagus and snap peas. Cook for 2 minutes.
- Form a well in the middle of your veggies and add **2 TBS butter** and **2 TBS olive oil**. Season with salt and pepper. Mix until butter is melted and the veggies are heated through.
- Add the cooked pasta to the pan and toss to mix well. Add $\frac{1}{2}$ **a cup of shredded Parmesan cheese** and mix well.
- Transfer the pasta onto a large serving platter. Top with the roasted tomatoes and some **extra cheese**. Serve.

Note: You can use broccoli, snow peas, edamame, carrots, green beans or any other vegetable you desire.