

CREATE-YOUR-OWN-PASTA RECIPE – JUST 4 EASY STEPS:

STEP 1

1. Prepare the Pasta

Cook pasta one minute less than package directions. Drain. Reserve ½ cup pasta water.



1 BOX PASTA
BARILLA®
CHICKPEA ROTINI

OR



1 BOX PASTA
BARILLA®
Red Lentil Penne

STEP 2

2. Choose Your Flavor

Meanwhile, heat oil in large skillet over medium heat. Add desired flavoring. Cook until softened.



1/4 CUP OIL
EXTRA VIRGIN OLIVE OIL

OR



PEANUT OIL WALNUT OIL SAFFLOWER OIL



1/4 CUP FLAVORING
MINCED GARLIC

OR



DICED ONIONS SLICED SCALLIONS DICED CARROTS

STEP 3

3. Add Your Veggies

Add vegetables, cook until slightly brown. Stir in reserved pasta water. Add pasta. Cook 2-3 minutes until heated through. Season to taste.



2 CUPS VEGETABLES
SLICED MUSHROOMS

OR

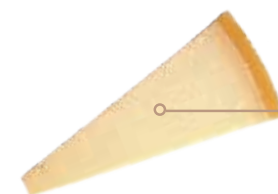


PEPPERS ZUCCHINI DICED PLUM TOMATOES

STEP 4

4. Garnish

Remove skillet from heat. Add cheese. Garnish with herbs.



1/4 CUP CHEESE
GRATED
PARMIAGIANO-REGGIANO

OR



GRATED PECORINO ROMANO SHREDDED PROVOLONE SHREDDED ASIAGO



1/4 CUP HERBS
CHOPPED PARSLEY

OR



THYME (LEAVES ONLY) ROSEMARY (1 SPRIG) TORN BASIL

EACH RECIPE MAKES 4-5 SERVINGS

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