

# Passion FOR PASTA™

## PASTA SALAD RECIPE BUILDER

2 CUPS  
**MOZZARELLA,  
DICED**



FINISH TO TASTE  
**OREGANO,  
CHOPPED**



12 OZ.  
**GRILLED  
CHICKEN**



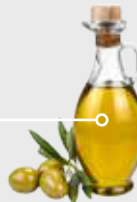
12 OZ.  
**ZUCCHINI,  
DICED**



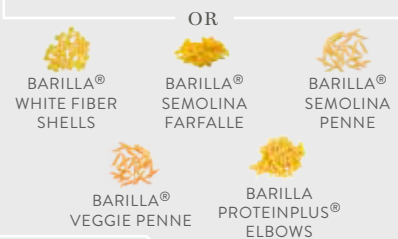
3 TBS.  
**LEMON  
JUICE**



4 TBSP.  
**EXTRA VIRGIN  
OLIVE OIL**



1 BOX  
**BARILLA®  
TRI-COLOR PENNE**



## INSTRUCTIONS

Build a better recipe with 500 calories or less per serving!  
With this recipe builder you have hundreds of combinations of flavor and variety.  
Each recipe makes 6-8 servings depending on pasta box size.

1. Pick your favorite pasta shape, cook it one minute less than package directions, drain, and toss with 1 tablespoon olive oil. Place on a cookie sheet to cool down.
2. Combine remaining 3 tablespoons olive oil and citrus/vinegar in a large bowl and whisk together.
3. Add your favorite flavoring.
4. Add your favorite vegetable.
5. Add your choice of beans and/or protein.
6. Optional: Add your favorite leafy greens.
7. Stir in the cooked and cooled pasta.
8. Optional: Sprinkle favorite add-ons, nuts, etc.
9. Garnish with your favorite cheese and herbs.

