



## PASTA RECIPE BUILDER INSPIRED BY THE FLAVORS OF ITALY\*

1/4 CUP CHEESE, DAIRY & OTHER FATS

*Grated Parmigiano Reggiano*

OR



12 OZ. PROTEIN

*Medium Shrimp, Shelled, Deveined*

OR



1/4 CUP OIL

*Extra Virgin Olive Oil*

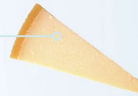
OR



1/4 CUP HERBS

*Chopped Basil*

OR



2 CUPS VEGETABLES

*Thinly Sliced Asparagus*

OR



1/4 CUP BASE FLAVORING

*Sliced Garlic (2 Cloves)*

OR



1 BOX PASTA

*Barilla® ProteinPlus® Angel Hair*

OR



*Each recipe makes 6-8 servings*

1. Pick your favorite PASTA; cook one minute less than packaging directions. Drain; reserve 1/2 cup pasta water.
2. Heat OIL in large skillet over medium heat. Add BASE FLAVORING; cook until softened.
3. Increase heat to medium-high. Add PROTEIN; cook stirring frequently until done.
4. Add VEGETABLES and reserved pasta water; cook until softened. Add PASTA; cook 2-3 min. until heated through. Adjust seasoning with salt and pepper to taste.
5. Remove skillet from heat; add CHEESE, DAIRY & OTHER FATS. Garnish with HERBS.

© 2019 Barilla G. & R. Fratelli - Società per Azioni. All Rights Reserved.

Brought to you by



\*Beyond the Italian, Mediterranean diet, Barilla chefs also use their knowledge and inspiration from working in kitchens all over the world to develop these recipe builders, inspired by healthy global cuisines.