





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

EACH RECIPE SERVES 6-8

1. Pick your favorite PASTA; cook one minute less than package directions. Drain; reserve 1/2 cup of pasta water.
2. Meanwhile, heat OIL in large skillet over medium heat.
3. Add BASE FLAVORING; cook until softened.
4. Add PROTEIN; cook, stirring frequently, until done.
5. Add VEGETABLES. Adjust seasoning with salt and pepper, to taste. Add reserved pasta water; cook until VEGETABLES are softened. Add PASTA and toss.
6. Add WINE and simmer until reduced by half.
7. Add BROTH and simmer.
8. Remove skillet from heat; add CHEESE, DAIRY & OTHER FINISHING TOUCHES.
9. Garnish with TOPPINGS.

**8** 1/4 CUP CHEESE, DAIRY & OTHER FINISHING TOUCHES  
**COMTÉ, GRATED**  
OR

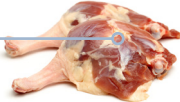

CHÈVRE TOMME DE SAVOIE, GRATED ROQUEFORT, CRUMBLED CAMEMBERT

**6** 1/4 CUP WINE  
**MARSALA WINE**  
OR




PINOT NOIR CHARDONNAY SAUVIGNON BLANC

**4** 12 OZ. PROTEIN  
**DUCK CONFIT (10 OZ)**  
OR

GROUND BEEF GROUND PORK GROUND LAMB SHRIMP, PEELED & DEVEINED



**2** 1/4 CUP OIL OR BUTTER  
**EXTRA VIRGIN OLIVE OIL**  
OR




BUTTER WALNUT OIL



**9** 1 TBSP. TOPPINGS  
**CHIVES, SLICED**  
OR

CHERVIL THYME, LEAVES ONLY DILL, CHOPPED

**7** 1/4 CUP BROTH  
**CHICKEN BROTH**  
OR




CHICKEN VEGETABLE SEAFOOD BEEF

**5** 2 CUPS VEGETABLES  
**MIXED MUSHROOMS, SLICED**  
OR




FENNEL, SLICED BABY SPINACH BUTTERNUT SQUASH, SMALL DICE GREEN BEANS, CUT INTO 1 INCH PIECES CABBAGE, SLICED

**3** 1/4 CUP BASE FLAVORING  
**SHALLOTS, CHOPPED**  
OR




LEEKS, CHOPPED YELLOW ONION, CHOPPED GARLIC, MINCED (2 CLOVES)

**1** 1 BOX OF PASTA  
**BARILLA® COLLEZIONE SPAGHETTI**  
OR




BARILLA® COLLEZIONE PENNE BARILLA® GLUTEN FREE ELBOWS BARILLA® TRI-COLOR PENNE BARILLA® ROTINI BARILLA® WHOLE GRAIN LINGUINI

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\*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.