



PASTA RECIPE BUILDER INSPIRED BY THE FLAVORS OF IRELAND*

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-high heat.
3. Add PROTEIN; cook, stirring frequently, until done.
4. Add VEGETABLES. Adjust seasoning with salt and pepper, to taste. Sauté.
5. Add SEASONING and stir; cover and cook until VEGETABLES are softened. Add PASTA and toss with sauce.
6. Remove skillet from heat; add CHEESE, DAIRY & OTHER FINISHING TOUCHES.
7. Garnish with TOPPINGS.

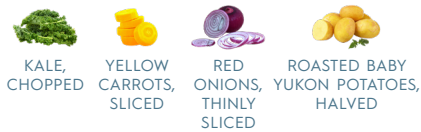
6 1/4 CUP DAIRY
AGED CHEDDAR CHEESE, SHREDDED
OR



7 1/4 CUP TOPPINGS
PARSLEY, CHOPPED
OR



4 2 CUPS VEGETABLES
SAVOY CABBAGE, SLICED
OR



5 1 TBSP. SEASONING
SPICY WHOLE GRAIN MUSTARD
OR



2 1 TBSP. OIL OR BUTTER
CANOLA OIL
OR



3 12 OZ. PROTEIN
CORNE BEEF, COOKED & CHOPPED
OR



1 1 BOX OF PASTA
BARILLA® COLLEZIONE SPAGHETTI
OR



© 2020 Barilla G. e R. Frielli - 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.