



PASTA RECIPE BUILDER INSPIRED BY THE FLAVORS OF KOREA*

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. Add OIL to bowl.
3. Add VINEGAR to same bowl.
4. Add SPICE in same bowl to VINEGAR & OIL and add 3 cloves of garlic, minced.
5. Add PROTEIN to the bowl and toss. Set aside and marinate for 5 minutes. Heat large skillet over medium-high heat; add PROTEIN. Stir frequently until done.
6. Add VEGETABLES to skillet. Adjust seasoning with salt and pepper, to taste. Cook stirring frequently until tender-crisp.
7. Stir in PASTA, reserved pasta water and FLAVORING; continue cooking until most of the liquid is absorbed.
8. Remove skillet from heat. Garnish with TOPPINGS.

8

1/4 CUP TOPPINGS
**NAPA CABBAGE,
CHOPPED KIMCHI**
OR



7

3 TBSP. OF FLAVORING
**GOCHUJANG
(SPICY FERMENTED
PEPPER PASTE)**
OR



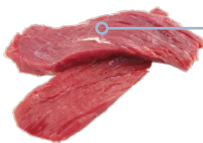
6

4 CUPS OF VEGETABLES
BEAN SPROUTS
OR



5

12 OZ. PROTEIN
**BEEF FLANK STEAK,
THINLY SLICED**
OR



4

2 tsp. SPICE
**BLACK PEPPER,
GROUNd**
OR



3

1 TBSP. VINEGAR
**BROWN RICE
VINEGAR**
OR



2

2 TBSP. OIL
CANOLA OIL
OR



1

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

