



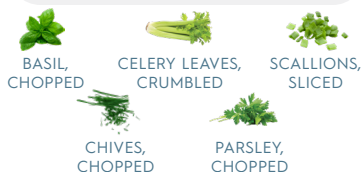
# PASTA RECIPE BUILDER INSPIRED BY THE FLAVORS OF TEX-MEX\*

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 BASE FLAVORING and stir.
4. Add SPICE. Cook, stirring frequently, until BASE FLAVORING is softened.
5. Reduce heat to low; add FLAVORING and stir.
6. ADD PROTEIN and stir; cook until done.
7. Add FRUITS OR VEGETABLES. Adjust seasoning with salt and pepper, to taste. Add reserved pasta water; stir and cook until done. Add PASTA and toss with sauce.
8. Remove from heat. Garnish with TOPPINGS.

8

1/4 CUP TOPPINGS  
**CILANTRO, CHOPPED**  
OR



7

2 CUPS FRUITS OR VEGETABLES  
**MULTI-COLORED MINI BELL PEPPERS, GRILLED & SLICED**  
OR



6

12 OZ. PROTEIN  
**PULLED PORK SHOULDER, COOKED**  
OR



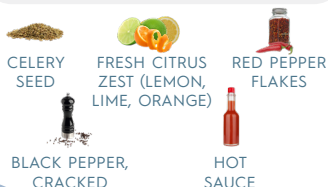
5

1/4 CUP FLAVORING  
**MOJO SAUCE**  
OR



4

1 tsp. SPICE  
**CUMIN, GROUND**  
OR



3

1 CUP BASE FLAVORING  
**RED ONION, CHOPPED**  
OR



2

2 TBSP. OIL OR BUTTER  
**CANOLA OIL**  
OR



1

1 BOX OF PASTA  
**BARILLA® ELBOWS**  
OR

