



PASTA RECIPE BUILDER INSPIRED BY THE FLAVORS OF THAILAND*

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 BASE FLAVORING to same bowl.
4. Add SPICE to OIL and BASE FLAVOR mixture.
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. Adjust seasoning with salt and pepper, to taste. Add reserved pasta cooking water; cook until softened. Add PASTA and toss.
7. Stir in FLAVORING.
8. Remove skillet from heat; garnish with TOPPINGS.

8 1/4 CUP TOPPINGS
**THAI BASIL,
CHOPPED**
OR



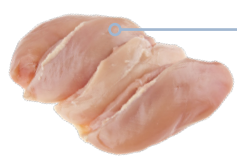
7 2 TBSP. FLAVORING
COCONUT MILK
OR



6 3 CUPS VEGETABLES
**BELL PEPPERS,
THINLY SLICED**
OR



5 12 OZ. PROTEIN
**CHICKEN BREAST,
BONELESS, SKINLESS
& THINLY SLICED**
OR



4 1/2 tsp. SPICE
**BIRD'S EYE CHILI
(1 WHOLE)**
OR



3 4 TBSP. BASE FLAVOR
**GREEN THAI
CURRY PASTE**
OR



2 2 TBSP. OIL
CANOLA OIL
OR



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



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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.