

PASTA RECIPE BUILDER

1/4 CUP HERBS

**CHOPPED
PARSLEY**

OR



THYME
(LEAVES
ONLY)



ROSEMARY
(1 SPRIG)



SLICED SAGE
(ADDED AT THE
BEGINNING)



TORN
BASIL



OREGANO (LEAVES
ONLY, ADDED
AT THE END)



1/4 CUP CHEESE

**GRATED
PARMIGIANO-
REGGIANO**

OR



GRATED
PECORINO
ROMANO



SHREDDED
MANCHEGO



SHREDDED
ASIAGO



SHREDDED
PROVOLONE



CRUMBLD
GORGONZOLA

2 CUPS VEGETABLES

**SLICED
MUSHROOMS**

OR



PEPPERS



ZUCCHINI



DICED PLUM
TOMATOES



EGGPLANT



CAULIFLOWER
FLORETS



1/4 CUP BASE FLAVORING

**MINCED
GARLIC**

OR



MINCED
CELERY ROOT



SLICED
LEEKS



DICED
ONIONS



SLICED
SHALLOTS



SLICED
SCALLIONS



DICED
CARROTS



1/4 CUP OIL

**EXTRA VIRGIN
OLIVE OIL**

OR



CANOLA
OIL



PEANUT
OIL



CORN
OIL



WALNUT
OIL



SAFFLOWER
OIL



1 BOX PASTA

**BARILLA®
CHICKPEA
ROTINI**

OR



BARILLA®
CHICKPEA
CASARECCE



BARILLA®
RED LENTIL
ROTINI



BARILLA®
RED LENTIL
PENNE



PASTA RECIPE BUILDER

Discover the Difference a Recipe Can Make!

Did you know that Barilla® is an awesome, family-run business that gives back to the community and works to build a stronger, more sustainable future? Through their “Good For You, Good For the Planet” initiatives Barilla® strives to improve their lasting impact on the world, whether it be through minimizing their environmental footprint or promoting a responsible supply chain that is attentive both to the planet’s resources and its people. As part of their commitment to the community, Barilla® has a long-standing relationship with food banks around the U.S., including product donations, community outreach and education on how to prepare meals that nourish the body and soul.

We’re so proud to partner with them to donate pasta and produce to our food bank partners so that everyone in the community can enjoy these delicious recipes.

EACH RECIPE MAKES 4-5 SERVINGS

1. Pick your favorite pasta; cook one minute less than package directions. Drain. Reserve ½ cup pasta water.
2. Meanwhile, heat oil in large skillet over medium heat. Add base flavoring. Cook until softened.
3. Add vegetables, cook until slightly brown. Stir in reserved cooking water. Add pasta. Cook 2-3 min. until heated through. Adjust seasoning with salt and pepper to taste.
4. Remove skillet from heat. Add cheese. Garnish with herbs.