



# PASTA RECIPE BUILDER INSPIRED BY THE FLAVORS OF IRELAND\*

EACH RECIPE SERVES 6-8

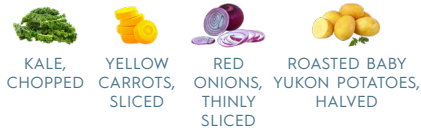
1. Pick your favorite PASTA; cook one minute less than package directions. Drain; reserve 1/2 cup of pasta water.
2. Meanwhile, heat OIL in large skillet over medium-high heat.
3. Add PROTEIN; cook, stirring frequently, until done.
4. Add VEGETABLES. Adjust seasoning with salt and pepper, to taste. Sauté.
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

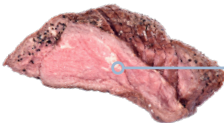
**4** 2 CUPS VEGETABLES  
**SAVOY CABBAGE, SLICED**  
OR



**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



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

BARILLA® ELBOWS    BARILLA® CAMPANELLE    BARILLA® PENNE  
BARILLA® MEDIUM SHELLS    BARILLA® COLLEZIONE ORECCHIETTE

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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.