



PASTA RECIPE BUILDER INSPIRED BY THE FLAVORS OF MEXICO*

EACH RECIPE SERVES 6-8

1. Pick your favorite PASTA; cook one minute less than package directions. Drain; reserve 2 cups of pasta water.
2. Meanwhile, heat OIL in large skillet over medium-high heat.
3. Add PROTEIN and stir.
4. Add SPICE; cook, stirring frequently, until PROTEIN is done.
5. Add VEGETABLES.
6. Add FLAVORING. If necessary, bring to a simmer. Add PASTA and pasta water in 1/4 cup increments, as needed. Season with salt and pepper, to taste.
7. Remove skillet from heat; add CHEESE, DAIRY & OTHER FINISHING TOUCHES.
8. Garnish with TOPPINGS.

8

1/4 CUP TOPPINGS
**RADISHES,
THINLY SLICED**
OR



FRESH
CILANTRO,
CHOPPED



KNOB ONIONS,
GRILLED &
SLICED



PICKLED
RED ONIONS,
SLICED



FIRE ROASTED
CORN
KERNELS



PICKLED JALAPEÑO
PEPPERS &
CARROTS, CHOPPED



7

1/4 CUP CHEESE, DAIRY &
OTHER FINISHING TOUCHES
**QUESO FRESCO,
CRUMBLD**
OR



COTIJA
CHEESE,
GRATED



CHIHUAHUA
CHEESE,
SHREDDED



PEPITAS,
TOASTED



CREMA



AVOCADOS,
CHOPPED



EXTRA VIRGIN
OLIVE OIL
(2 TBSP.)

6

1 CUP FLAVORING
SALSA VERDE
OR



GARLIC CLOVES,
MINCED
(3 CLOVES)



ROASTED
TOMATO
SALSA



BEEF, CHICKEN
OR VEGETABLE
BROTH



5

2 CUPS VEGETABLES
**POBLANO PEPPERS,
SEEDED & CHOPPED**
OR



TOMATILLOS,
HUSKED &
CHOPPED



TOMATOES,
CHOPPED



YELLOW
ONIONS,
CHOPPED



CHAYOTE
SQUASH,
SEEDED &
THINLY SLICED

4

2 tsp. SPICE
**DRIED MEXICAN
OREGANO**
OR



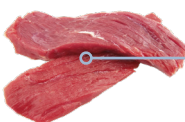
ANCHO
CHILE POWDER



CHIPOTLE
PEPPERS IN
ADOBO SAUCE,
MINCED



DRIED
THYME



3

1 LB. PROTEIN
**BEEF SKIRT STEAK,
CUT AGAINST THE
GRAIN INTO
BITE-SIZE PIECES**
OR



CANNED
PINTO BEANS,
DRAINED
(1, 15oz. CAN)



PORK CHOPS,
CUT INTO
THIN STRIPS



BONELESS,
SKINLESS
CHICKEN
BREAST, CUT
INTO BITE-SIZE
PIECES



MEXICAN
CHORIZO,
CASING
REMOVED
(8 OZ.)

2

2 TBSP. OIL
CANOLA OIL
OR



EXTRA VIRGIN
OLIVE OIL



VEGETABLE
OIL



AVOCADO
OIL



1

1 BOX OF PASTA
**BARILLA®
FIDEO CUT
SPAGHETTI**
OR



BARILLA®
ORZO



BARILLA®
FARFALLE



BARILLA®
ELBOWS



BARILLA®
COLLEZIONE
SPAGHETTI

