



PASTA RECIPE BUILDER INSPIRED BY THE FLAVORS OF THE MIDDLE EAST*



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 heat.
3. Add SPICE.
4. Add VEGETABLES. Adjust seasoning with salt and pepper, to taste. Cook until VEGETABLES are softened; Add PASTA and reserved cooking water to skillet; continue cooking until most of the liquid is absorbed.
5. Stir in PROTEIN; toss to combine.
6. Stir in FLAVORING; toss to combine and heat through.
7. Remove skillet from heat; Add CHEESE, DAIRY & OTHER FINISHING TOUCHES.
8. Garnish with TOPPINGS.

8

2 TBSP. TOPPINGS
POMEGRANATE SEEDS, FRESH
OR



CILANTRO,
CHOPPED



PARSLEY,
CHOPPED



CHIVES,
CHOPPED



DRIED
APRICOTS,
CHOPPED



MINT,
CHOPPED

6

2 TBSP. FLAVORING
PRESERVED LEMONS, CHOPPED
OR



TAHINI



GREEN SCHUG
(HERBAL
HOT SAUCE)



HARISSA



POMEGRANATE
MOLASSES

4

1 CUP VEGETABLES
RED ONION, CHOPPED
OR



CANNED
ARTICHOKE
HEARTS, DRAINED
& QUARTERED



YELLOW
ONION,
CHOPPED



RED PEPPER,
ROASTED
& SLICED

2

1 TBSP. OIL
EXTRA VIRGIN OLIVE OIL
OR



SCHMALTZ
(RENDERED
CHICKEN FAT)



VEGETABLE
OIL



CLARIFIED
BUTTER



CANOLA
OIL

7

1 TBSP. CHEESE, DAIRY &
OTHER FINISHING TOUCHES
PISTACHIOS, CHOPPED
OR



PINE
NUTS,
TOASTED



SESAME
SEEDS,
TOASTED



ALMONDS,
TOASTED &
SLIVERED



LABNEH
(STRAINED YOGURT)



FETA CHEESE,
CRUMBLD

5

12 OZ. PROTEIN
CANNED CHICKPEAS, DRAINED
OR



KAFTA
COOKED
(MEATBALLS)



CHICKEN
SHAWARMA
(SEASONED, SPIT
ROASTED MEAT)



GRILLED
CHICKEN
BREAST,
THINLY SLICED



GROUND
LAMB,
BROWNE
& DRAINED

3

1 TBSP. SPICE
ZA'ATAR SPICE MIX
OR



SMOKED
PAPRIKA



RAS EL HANOUT
(SPICE MIX)



HAWAII
(SPICE MIX)



SUMAC



GROUND
CUMIN

1

1 BOX OF PASTA
BARILLA® ORZO
OR



BARILLA®
CAMPANELLE



BARILLA®
FARFALLE



BARILLA®
GEMELLI



BARILLA®
COLLEZIONE
CASARECCE



BARILLA®
FIDEO CUT
SPAGHETTI

