



Great whole grain pasta ideas from [www.TryBarillaWholeGrain.com](http://www.TryBarillaWholeGrain.com)



## Barilla® Whole Grain Medium Shells with Roasted Cauliflower and Cherry Tomatoes

Ease of preparation: Easy

Prep time: 30

Cook time: 40

Servings: 4

### INGREDIENTS

1 box Barilla Whole Grain Medium Shells

2 tablespoons olive oil

1 clove garlic, chopped

1 cup florets cauliflower

1 pint cherry tomato, halved

1/2 cup white wine

1/2 cup Parmigiano Reggiano cheese, freshly grated

1 tablespoon fresh parsley, chopped

to taste salt

to taste black pepper, freshly ground

### DIRECTIONS

**BRING** a large pot of salted water to boil.

**SAUTÉ** garlic in olive oil in a large skillet until garlic turns slightly yellow.

**ADD** cauliflower florets to the skillet and brown well.

**ADD** cherry tomatoes and sauté for 5 additional minutes.

Meanwhile, **COOK** Whole Grain Medium Shells according to package cooking time.

**ADD** white wine to the skillet and continue cooking until the liquid is reduced by  $\frac{3}{4}$ .

**DRAIN** pasta, reserving 1 cup of the cooking liquid. Add pasta and liquid to the skillet and toss well. Continue cooking until the sauce has thickened.

**SEASON** with salt and pepper. Top with grated cheese and fresh parsley.