



Great whole grain pasta ideas from www.TryBarillaWholeGrain.com



Barilla® Whole Grain Penne with Asparagus and Prosciutto

Ease of preparation: Easy

Prep time: 12

Cook time: 35

Servings: 4

INGREDIENTS

1 box Barilla Whole Grain Penne

3 tablespoons extra virgin olive oil

1 clove garlic

1 pound asparagus, sliced thin on a bias

1 pint cherry tomato

to taste salt

to taste black pepper, freshly ground

1 cup prosciutto, chopped

DIRECTIONS

BRING a large pot of water to a boil.

HEAT a medium sized skillet over medium heat and add the oil. Crush garlic gently with the side of a knife and sauté.

ADD asparagus and tomatoes to skillet with the garlic; season with salt and pepper and sauté for 4-5 minutes over medium heat.

SAUTÉ prosciutto in a separate skillet until crispy. Drain excess fat from prosciutto.

Meanwhile, **COOK** Whole Grain Penne according to the package cooking time and drain.

REMOVE garlic from skillet. Add pasta and prosciutto; toss with the sauce.