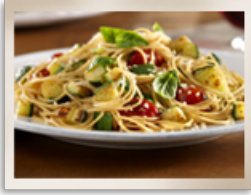




Great whole grain pasta ideas from www.TryBarillaWholeGrain.com



Barilla® Whole Grain Thin Spaghetti with Zucchini and Parmesan

Ease of preparation: Easy

Prep time: 20

Cook time: 30

Servings: 4

INGREDIENTS

1 box Barilla Whole Grain Thin Spaghetti

4 each small zucchini, diced

to taste sea salt

2 tablespoons extra virgin olive oil

1 clove garlic, chopped

2 cups cherry tomato

4 leaves fresh basil, cut into strips

1/2 cup Parmesan cheese, freshly grated

DIRECTIONS

BRING a large pot of water to a boil.

SEASON zucchini with sea salt.

COOK Whole Grain Thin Spaghetti according to package directions.

Meanwhile, **HEAT** olive oil in medium skillet, add garlic and sauté for 2 minutes.

ADD zucchini to the skillet and sauté for 2 minutes.

ADD cherry tomatoes and sauté until skins are slightly blistered and the tomatoes are heated through, about 2 minutes.

DRAIN pasta, add to skillet and toss with basil and cheese.