



Great whole grain pasta ideas from www.TryBarillaWholeGrain.com



Barilla® Whole Grain Linguine with Ripe Heirloom Tomatoes and Pistachios

Ease of preparation: Average

Prep time: 20

Cook time: 105

Servings: 4

INGREDIENTS

1 box Barilla Whole Grain Linguine

1 pound heirloom tomato, diced

to taste salt

to taste black pepper, freshly ground

2 cloves garlic, chopped

2 tablespoons Romano cheese, grated

2 tablespoons Parmigiano Reggiano cheese, grated

4 tablespoons pistachio

10 leaves fresh basil

10 leaves fresh Italian parsley

1 teaspoon fresh oregano

1/2 cup extra virgin olive oil

DIRECTIONS

SEASON tomatoes with salt and pepper; allow to drain in a colander for 1 hour. Meanwhile, prepare the pesto.

PROCESS the garlic, cheeses, nuts and herbs in a blender. Add the olive oil slowly while processing.

COMBINE the pesto mixture and the tomatoes in a bowl and marinate for 30 minutes.

BRING a large pot of water to a boil.

COOK Whole Grain Linguine according to the package directions. Drain and toss with the tomatoes and pesto mixture before serving.