



Great whole grain pasta ideas from www.TryBarillaWholeGrain.com



Barilla® Whole Grain Rotini with Cherry Tomatoes, Mozzarella and Basil

Ease of preparation: Easy

Prep time: 25

Cook time: 35

Servings: 4

INGREDIENTS

1 box Barilla Whole Grain Rotini

1 pint cherry tomato, halved

4 ounces mozzarella cheese, diced

4 leaves fresh basil, cut into strips

4 tablespoons extra virgin olive oil, divided

1 clove garlic, pressed

to taste salt

to taste black pepper, freshly ground

DIRECTIONS

COOK Whole Grain Rotini according to package directions.

Meanwhile, **HEAT** 2 tablespoons olive oil in a large skillet over medium heat. Add garlic and sauté until slightly yellow, about 2 minutes.

REMOVE garlic from skillet.

ADD tomatoes to the skillet and sear until slightly blistered, about 3-4 minutes. Season with salt and pepper.

DRAIN pasta and add to the skillet. Remove skillet from heat. Mix well.

ADD cheese, basil and remaining olive oil to the pasta. Toss to combine.