



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



## Barilla® Whole Grain Spaghetti with Zucchini and Yellow Squash

Ease of preparation: Easy

Prep time: 30

Cook time: 40

Servings: 4

### INGREDIENTS

1 box Barilla Whole Grain Spaghetti  
4 tablespoons extra virgin olive oil  
1 clove garlic, chopped  
2 each zucchini, sliced with peeler  
2 each yellow squash, sliced with peeler  
14 ounces San Marzano tomato, canned  
1/2 cup water  
to taste salt  
to taste black pepper, freshly ground  
4 leaves fresh basil, cut into strips  
1/2 cup Parmesan cheese, grated

### DIRECTIONS

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

**HEAT** olive oil in a large skillet over medium heat. Add garlic and sauté until slightly yellow in color.

**COOK** Whole Grain Spaghetti 1 minute less than recommended cook time on package.

Meanwhile, **ADD** zucchini and yellow squash to the skillet and sauté for 3-4 minutes.

**ADD** tomatoes and ½ cup water. Season with salt and pepper.

**DRAIN** Whole Grain Spaghetti and add to the skillet. Toss with the sauce. Let pasta continue to cook in the skillet for 1 minute.

**TURN** off heat and toss in basil.

**TOP** with Parmesan cheese before serving.