



Great whole grain pasta ideas from www.TryBarillaWholeGrain.com



Barilla® Whole Grain Penne with Asparagus, Butternut Squash and Oven-Dried Tomatoes

Ease of preparation: Average

Prep time: 125

Cook time: 45

Servings: 4

INGREDIENTS

1 box Barilla Whole Grain Penne
1 pint cherry tomato, halved, seeded
3 tablespoons extra virgin olive oil
1 each small butternut squash, diced
2 cloves garlic, pressed
1 bunch asparagus, sliced on a 1/2 inch bias
to taste salt
to taste black pepper, freshly ground
1/2 cup Romano cheese, grated

DIRECTIONS

PREHEAT oven to 225°F.

PLACE cherry tomatoes on a baking sheet. Dry tomatoes in the oven for 2 hours.

BRING a large pot of water to a boil. Heat olive oil in a large skillet over medium heat.

COOK Whole Grain Penne according to package directions.

Meanwhile, **ADD** squash to skillet and sear until brown, about 3-4 minutes. Add garlic and sauté for an additional 2 minutes.

ADD asparagus to the skillet. Sauté for 2 minutes.

REMOVE garlic from the skillet. Add oven-dried tomatoes and season with salt and pepper.

DRAIN pasta and add to the skillet. Mix well.

TOP with cheese before serving.

Note: Instead of oven drying tomatoes, for faster preparation time, tomatoes may be sautéed for 1-2 minutes in skillet prior to removing garlic.