



Great whole grain pasta ideas from www.TryBarillaWholeGrain.com



Barilla® Whole Grain Linguine with Roasted Peppers

Ease of preparation: Average

Prep time: 30

Cook time: 30

Servings: 4

INGREDIENTS

1 box Barilla Whole Grain Linguine

2 each red bell pepper

2 each yellow bell pepper

4 tablespoons extra virgin olive oil

1 clove garlic, chopped

to taste salt

to taste black pepper, freshly ground

1 tablespoon fresh parsley

1/2 cup Parmesan cheese, grated

2 cups cauliflower

DIRECTIONS

BROIL peppers for 15-20 minutes or until skins are blackened and blistered, turning occasionally. Place peppers in a tightly closed bag and let stand for 10-15 minutes. Remove skins and seeds. Cut into thin strips and set aside.

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.

COOK pasta according to package directions.

Meanwhile, **ADD** cauliflower florets to the skillet and sauté for 3-4 minutes (skip this step if cauliflower is omitted).

ADD roasted bell pepper strips to the skillet and sauté for 2 minutes. Season with salt and pepper.

DRAIN pasta, reserving 1/3 cup of cooking liquid. Toss pasta with the sauce. If needed, add some cooking liquid to the skillet.

TOSS pasta with parsley and mix well. **TOP** with cheese before serving.

Note: For faster preparation time, jarred roasted peppers may be substituted.