



Barilla Whole Grain Spaghetti with Blistered Grape Tomatoes and Baby Arugula

Ingredients:

1 Box, Barilla Whole Grain Spaghetti
4 Tbsp, Extra virgin olive oil
2 Clove, Garlic, pressed
4Cups, baby arugula
1 Pint, Multi color Cherry Tomatoes, whole
½ Cup, Parmigiano Cheese, shredded
½ cup, fresh dill
Black pepper to taste

Directions:

1. Bring a large pot of water to a boil. Meanwhile in a large skillet sauté the pressed garlic and pepper with olive oil for 1-2 minutes or until slightly yellow in color.
2. Add the cherry tomatoes and let them blister, about 2-3 minutes, remove the garlic cloves. Season the sauce pepper then set aside.
3. Cook the pasta according to the directions, drain the pasta 1 minute less than required cooking time, but save ½ cup of the cooking water.
4. Add the water and pasta to your sauce and bring to a simmer, cook for 1 minute.
5. Remove the skillet from the heat and fold in half the cheese and all the arugula and dill. Finally before serving top with remaining cheese.





TEAM FOUR [®]
FOODSERVICE

VALUE⁴[®]