



## Chickpea casarecce with lentils, mushrooms, red pepper, parsley, and mint

Yield: 10 servings

### *Ingredients:*

20 Oz. Barilla<sup>®</sup> chickpea casarecce  
 15 Oz. Can Brown lentils  
 6 Tbsp. Extra virgin olive oil  
 3 Garlic cloves, crushed  
 ½ Tbsp. Crushed red pepper flakes  
 2 Lb. Assorted mushrooms (cremini, portabella, white), diced small  
 1 Red pepper, diced small  
 2 ½ Cup vegetable broth  
 ¾ Cup Romano cheese, grated  
 ¼ Cup Parsley, chopped  
 1 Tbsp. Mint, chopped  
 Salt & black pepper to taste

### *Directions:*

1. In a skillet over med/high heat add olive oil, red pepper flakes and garlic.
2. Cook for 30 seconds then add red pepper and mushrooms. Cook for 5-7 min.
3. Add lentils, vegetable broth and bring to a simmer.
4. Meanwhile, bring a pot of water to a boil and cook pasta according to package directions.
5. Drain pasta and mix with the sauce and add ½ of the cheese, ½ of the mint
6. And ½ of the parsley.
7. Garnish with remaining cheese, mint and parsley.

Recipe and photo courtesy of Barilla