

DAL 1877

Barilla®

FAMILY'S FAVOURITE PASTA *Recipes*

Easy and delicious
recipes for the
entire family
to enjoy



INCLUDES KID'S
FAVOURITE RECIPES

KIDS
FAVOURITE



Why Choose Barilla?

- 1 Barilla is the most consumed pasta in Italy
- 2 It is made from 100% high-quality durum wheat & no Maida
- 3 It is a rich source of protein, about 13gm protein per serving
- 4 It doesn't stick, clump or break and retains its shape
- 5 Provides an authentic Italian meal experience every time



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LENTIL VEGETABLES SPAGHETTI

**KIDS
FAVOURITE**

FOR COOKING PASTA

Bring water to a fast boil, add salt, add pasta, and cook for 11 minutes while stirring occasionally, then strain and keep aside for further use.

FOR LENTIL VEGETABLES

- 1 In a grinder jar add olive oil, onion, garlic, chickpeas, red lentils, dried Italian seasoning, parsley, parmesan cheese, salt, black pepper, bread crumbs and grind it into a thick mixture.
- 2 Remove and make balls from this mixture and fry them in a pan with hot oil until golden brown from both sides. Then set aside..

FOR LENTIL VEGETABLES SPAGHETTI

In a serving plate add cooked hot pasta and pour the Barilla Arrabbiata sauce and place the vegetables on it. Garnish with Parmesan cheese and parsley.



- *Chopped Ginger & cilantro add a good Indian kick to the meatballs.*
- *To add more flavor you can toss the boiled pasta in butter/ olive oil before serving.*



10-15m



20-25m



4-6

Ingredients (4-6 portions)

For Boiling Pasta

- 500 gms Barilla Spaghetti
- 2 tsp Salt
- 5 ltr Water

For Lentil Vegetables

- 6 tbsp Olive oil
- 2 medium Onion, roughly chopped
- 6-8 cloves Garlic, chopped
- 2 cup Chickpeas, cooked
- 2 cup Whole Red lentils, cooked
- 3 tbsp Dried Italian seasonings
- ½ cup Parsley
- ¼ cup Parmesan cheese
- Salt to taste
- Black pepper to taste
- 4 tbsp Bread crumbs
- 8 tbsp Oil for shallow- frying

Other Ingredients

- 1 jar Barilla Arrabbiata Sauce
- 4 tbsp Butter
- 4 tbsp Parmesan cheese, grated
- 2 tbsp Parsley, chopped





SPAGHETTI AGLIO OLIO WITH ASSORTED MUSHROOMS

Ingredients (4-6 portions)

For Boiling Pasta

- 500 gms Barilla Spaghetti
- 2 tsp Salt
- 5 ltr Water

For Aglio Olio

- ½ cup Extra Virgin Olive oil
- 4 tbsp Garlic , thinly sliced
- 1 tsp Red chilli flakes
- 6-8 Button mushroom, sliced
- 2-3 Portobello mushroom, sliced
- 5-6 Oyster mushrooms, sliced
- 4-5 Shitake mushrooms, soaked & sliced
- Salt to taste
- Black pepper to taste
- 2 tsp Lemon zest
- 2 tbsp Lemon juice
- Cooked pasta
- ½ cup Parsley, chopped
- ½ cup Parmesan cheese



FOR COOKING PASTA

Bring water to a fast boil, add salt, add pasta, and cook for 11 minutes while stirring occasionally, then strain and keep aside for further use.

FOR ASSORTED MUSHROOM AGLIO OLIO

- 1 In a pan heat olive oil then add garlic and saute until light brown.
- 2 Now add red chilli flakes, button mushroom, Portobello mushroom, oyster mushroom, shitake mushroom and saute them for 2 minutes on high heat.
- 3 Add salt, black pepper, lemon zest, lemon juice, cooked pasta, pasta water and bring it to a boil then continue cooking for a few seconds.
- 4 Now finish it with parsley, parmesan cheese and serve hot.



- I often finish with a spoonful of a paste of coriander, ginger and green chilli to spike this dish up.
- This dish can also be made with chicken or tofu.



10-15m



20-25m



4-6

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SPAGHETTI BOLOGNESE WITH SOY PROTEIN

FOR COOKING PASTA

Bring water to a fast boil, add salt, add pasta, and cook for 11 minutes while stirring occasionally, then strain and keep aside for further use.

FOR SPAGHETTI BOLOGNESE

- 1 In a pan add olive oil, let it heat, then add bay leaf, garlic, onion, celery and saute them for 2 minutes or until it releases its aroma.
- 2 Now add oregano, soya mince, sweet corn kernels, carrot and saute it for 3-4 minutes and season it with salt and pepper.
- 3 Add Barilla Arrabbiata sauce and saute it for a minute and then add stock and let cook on low flame for 10-12 minutes once thick and cooked properly.
- 4 Pour this sauce over cooked spaghetti
- 5 Sprinkle chopped fresh parsley, butter and parmesan cheese.



- *Another substitute for the soy minced is chopped & soaked chickpeas for vegetarian Bolognese.*
- *Fried lotus root/ crackers are the perfect accompaniment to this pasta.*



10m



20m



4-6

Ingredients (4-6 portions)

For Boiling Pasta

- 500 gms Barilla Spaghetti
- 2 tsp Salt
- 2 ltr Water

For Spaghetti Bolognese

- 4 tbsp Olive oil
- 2 Bay leaf
- 2 medium Onion, chopped
- 2 tbsp Celery stalk, chopped
- 4 spring Fresh Oregano, torned (optional)
- 2 tbsp Fresh Rosemary, Chopped
- 2 cup Soya mince, soaked
- ½ cup Sweet Corn kernels, blanched
- ½ cup Carrot, chopped
- Salt to taste
- 1 tsp Black pepper powder
- 1 Jar Barilla Arrabbiata Sauce
- 2 cups Vegetable stock
- Cooked Spaghetti
- 2 tbsp Butter
- 4 tbsp Parmesan cheese, grated
- 2 tbsp Fresh Parsley, chopped



3



SPAGHETTI PIE

Ingredients (4-6 portions)

For Boiling Pasta

- 500 gms Barilla Spaghetti
- 2 tsp Salt
- 2 ltr Water

For Red Lentil and Mushroom Sauce

- 2-3 tbsp Extra Virgin Olive oil
- ½ medium Onion, finely diced
- 4 Garlic cloves, finely chopped
- 1 medium Carrots, finely chopped
- ½ Red bell pepper, chopped
- 1 cup Mushroom, chopped
- 1 cup Vegetable broth
- 1 medium size Tomatoes, diced
- ½ cup Red lentils, soaked, cooked
- ½ cup Fresh Green peas
- ½ tsp Fresh Oregano
- few Basil leaves, roughly torn
- ¼ tsp Fresh/ Thyme
- Salt to taste
- Black peppercorns, crushed

Other Ingredients

- 1 jar Barilla Arrabbiata Sauce
- 1 cup Parmesan cheese, grated
- ½ cup Mozzarella cheese, grated
- Fresh Basil, torned



- *You can make it more saucy and top it up with puffed pastry sheet and baked.*
- *You could finish the pie with the sprinkling of crushed bacon crisp.*

FOR COOKING PASTA

Bring water to a fast boil, add salt, add pasta, and cook for 11 minutes while stirring occasionally, then strain and keep aside for further use.

FOR RED LENTIL AND MUSHROOM SAUCE

- 1 In a pan, add olive oil, garlic, onion and saute for a minute.
- 2 Add carrot, red bell pepper, and mushroom saute it well.
- 3 Add tomato, red lentil, green peas and saute for a minute. Add vegetable broth and cook on medium flame.
- 4 Add fresh oregano, basil, thyme, salt to taste, crushed black pepper and mix it well.
- 5 Add Barilla Arrabbiata sauce and cook for 3-5 more minutes.

FOR SPAGHETTI PIE

- 1 Preheat the oven at 180°C.
- 2 In a bowl, add cooked spaghetti, parmesan cheese and toss it well.
- 3 Place spaghetti in a greased deep dish pie plate. Press to form a crust.
- 4 Pour the red lentil and mushroom sauce over the spaghetti crust.
- 5 Top with mozzarella and remaining parmesan cheese.
- 6 Bake until spaghetti is set and cheese is melty, about 20-25 minutes.
- 7 Let cool for 10 minutes before removing from the pie dish, then garnish with Basil leaves before slicing.



10m



20-25m



4-6



ITALIAN PASTA SALAD

FOR COOKING PASTA

Bring water to a fast boil, add salt, add pasta, and cook for 11 minutes while stirring occasionally, then strain and keep aside for further use.

FOR ITALIAN DRESSING

In a bowl, add minced garlic, chopped parsley, fresh oregano, fresh basil, olive oil, white wine vinegar, lemon juice, salt to taste, black pepper powder and mix everything properly then set aside for future use.

FOR FARM FRESH SALAD

- 1 In a bowl, add cherry tomatoes, diced tri-coloured bell pepper, broccoli florets, English cucumber, cooked pasta and mix everything together.
- 2 Now, before serving pour the dressing and mix it properly.
- 3 Garnish with some grated parmesan cheese and serve.

Ingredients (4-6 portions)

For Boiling Pasta

- 500 gms Barilla Elbows
- 2 tsp Salt
- 5 ltr Water

For Italian Dressing

- 2 Garlic cloves, minced
- 2 tbsp Fresh Parsley, chopped
- 2 tbsp Fresh Oregano, chopped
(or 1 tbsp dried optional)
- 2 tbsp Fresh Basil, chopped
- ½ cup Extra Virgin Olive oil
- 2 tbsp White Wine Vinegar/Vinegar
- 2 tbsp Lemon juice
- Salt or to taste
- 1 tsp Black pepper powder

For Italian Pasta Salad

- 1 cup Cherry tomatoes, cut into half
- 1 cup Tri-colored bell pepper, small diced
- 1 cup Broccoli, small florets, blanched
- ½ large English cucumber, diced, seedless
- ½ Parmesan cheese, grated



- *Diced salami is my preferred addition to this pasta salad.*
- *Marinating the pasta separately in advance in the dressing works beautifully.*



10m



15m



4-6

5



ANTIPASTO PASTA SALAD

FOR COOKING PASTA

Bring water to a fast boil, add salt, add pasta, and cook for 11 minutes while stirring occasionally, then strain and keep aside for further use.

FOR GRILLED VEGETABLES

In a mixing bowl add in grilled vegetables, dressing, basil leaves and mix well. Heat grill pan and transfer prepared vegetables in it. Cook well until vegetables get charred properly.

FOR BALSAMIC DRESSING

In a bowl add honey, dijon mustard, sea salt, black pepper powder, garlic, balsamic vinegar, extra virgin olive oil, mix everything together and set aside.

FOR ANTIPASTO PASTA SALAD

In a bowl add boiled pasta, grilled vegetables, balsamic dressing and mix properly then serve immediately.

Ingredients (4-6 portions)

For Boiling Pasta

- 500 gms Barilla Fusilli
- 1 tsp Salt
- 5 ltr Water

For Grilled Vegetables

- 8 tbsp Balsamic dressing
- 1 cup Tri-coloured bell pepper, sliced
- 1 cup Carrots, sliced
- 1 cup Mushrooms, sliced
- 1 cup Eggplant, sliced
- Few Basil leaves, roughly torn

For Balsamic Dressing

- 4 tbsp Honey
- 2 tbsp Dijon mustard
- 1 tsp Sea salt
- 2 tsp Fresh/ Dried Oregano, chopped
- 1 tsp Black pepper powder
- 2 tbsp Garlic, minced
- ½ cup Balsamic vinegar
- 1¼ cup Extra virgin olive oil



- *You could use lemon juice instead of balsamic vinegar, in that case it's a good idea to grate some lemon zest in the dressing.*
- *Also chopped green chilies and cilantro are a good way to add a good touch to your dressing.*



15-20m



10-12m



4-6

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FARM FRESH SALAD

FOR COOKING PASTA

Bring water to a fast boil, add salt, add pasta, and cook for 11 minutes while stirring occasionally, then strain and keep aside for further use.

FOR ORANGE CILANTRO DRESSING

In a bowl add extra virgin olive oil, orange zest, orange juice, vinegar, honey, ginger, salt, black pepper powder, chopped cilantro and mix everything properly then set aside for further use.

FOR FARM FRESH SALAD

- 1 In a bowl add salad greens, cooked chickpeas, tri-coloured bell pepper, tomato, olives, grilled paneer, cooked pasta and mix everything together.
- 2 Now before serving pour the dressing and mix it properly and serve immediately.



A sprinkling of masala peanuts in the end adds a good kick and texture to the dish.



10m



11m



4-6

Ingredients (4-6 portions)

For Boiling Pasta

- 500 gms Barilla Fusilli
- 2 tsp Salt
- 5 ltr Water

For Orange Cilantro Dressing

- ½ cup Extra Virgin Olive Oil
- 2 medium Orange zest
- ½ cup Fresh Orange juice
- 4 tbsp White Wine Vinegar/ Vinegar
- 4 tbsp Honey
- 1 tsp Ginger, grated
- Salt to taste
- ½ tsp Black pepper powder
- 5 tbsp Fresh Cilantro, finely chopped

For Farm Fresh Salad

- 2 cup Mixed Salad Greens
- 1 cup Chickpeas, cooked
- 1 cup Tri-coloured bell pepper, small diced
- 1 cup Cherry Tomato, cut into half
- 4 tbsp Green & Black Olive, sliced
- 300 gms Grilled Paneer, strips
- Cooked Pasta



Ingredients (4-6 portions)

- 500 gms Barilla Elbows
- 4 heaped tbsp Butter
- 4 tbsp Olive Oil
- 4 clove Garlic, chopped
- 2 medium Onion, chopped
- ½ cup Green peas
- ½ cup Sweet corn kernels
- Salt to taste
- 1 tsp Black pepper powder
- 1½ cup Water
- 1 ltr Milk
- 500 gms Barilla Elbows
- 2 cups Cheddar cheese, grated

For Topping

- 1 tbsp Butter
- 1 tsp Red chilli flakes (optional)
- ½ cup Bread crumbs
- ½ cup Parmesan cheese, grated
- Few Parsley leaves, chopped



FOR TOPPING

- 1 In a pan add butter, red chilli flakes and saute for a few seconds then add bread crumbs and toss until toasted.
- 2 Now switch the flame off, add Parmesan cheese and parsley, mix well and set aside for further use.

FOR MAC & CHEESE

- 1 In a pot heat butter, olive oil then add garlic, onion, green peas, sweet corn kernels until translucent.
- 2 Now add salt, black pepper powder, water, milk, Barilla Elbows and let it cool completely
- 3 Once cooked add the grated cheese and mix it properly and continue cooking for 2 minutes or until the mixture thickens.
- 4 Now add it to a baking dish and sprinkle it with the topping and bake it at 180°C for 12-15 minutes or until the toppings turn golden brown.
- 5 Serve hot immediately.



- Small bowls and ramekins of mac & cheese make an excellent party snack.
- Leftover mac & cheese can be used to make mac n cheese croquettes/ pan fried cutlets.



15m



25-30m



4-6

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LINGUINE MUSHROOM

Ingredients (4-6 portions)

For Boiling Pasta

- 500 gms Barilla Linguine
- 2 tsp Salt
- 2 ltr Water

For Sauce

- 4 tbsp Olive oil
- 500 gms Mushrooms, sliced
- 4 tbsp Garlic, finely chopped
- 1 medium Lemon zest
- 2 ½ tbsp Lemon juice
- 4 tbsp White Wine (optional)
- 6 tbsp fresh Parsley, finely chopped
- 6 tbsp Butter
- 1 cup Parmesan cheese, grated
- Salt to taste
- Black pepper to taste
- 1 cup Pasta water



FOR COOKING PASTA

Bring water to a fast boil, add salt, add pasta, and cook for 11 minutes while stirring occasionally, then strain and keep aside for further use.

FOR MUSHROOM

- 1 Heat the olive oil in a large pan then fry the mushrooms until golden brown.
- 2 Add the garlic and fry for another minute then add the lemon zest and juice.
- 3 Add the parsley, Parmesan and butter, and allow the cheese to melt before adding the pasta.
- 4 Toss the pasta in the sauce, adding reserved pasta cooking water as needed. Allow the pasta to be coated in the sauce and for the sauce to not be too thick.
- 5 Sprinkle with more Parmesan and parsley and serve.



- *Shredded crab meat is a great addition.*
- *Fresh fenugreek leaves cooked along with garlic give an amazing flavor when in season.*



10m



20m



4-6



ONE POT FUSILLI WITH VEGETABLE AND CURRY

PROCESS

- 1 In a pot heat oil then add garlic, onion, celery and saute until translucent.
- 2 Now add carrot, tri-coloured bell pepper, green peas, baby corn and saute for a minute
- 3 Then add Barilla Arrabbiata sauce, vegetable broth, curry powder, salt, black pepper powder, Barilla Fusilli and continue cooking until the pasta is cooked completely.
- 4 Finish it with grated parmesan cheese, butter and serve hot.

Ingredients (4-6 portions)

- 500 gms Barilla Fusilli
- 1 Jar Barilla Arrabbiata Sauce
- 4 tbsp Olive oil
- 2 tbsp Garlic, chopped
- 2 medium Onion, chopped
- 1 cup Carrots, sliced
- 1 cup Tri colored bell pepper, sliced
- ½ cup Green Peas
- ½ cup Baby corn, chopped
- 2 cups Vegetable broth
- 2 tbsp Curry powder
- Salt to taste
- 1 tsp Black pepper powder (optional)
- 2 tbsp Butter (optional)
- ½ cup Parmesan cheese, grated



- *Incase curry powder is not available you could mix 1 part turmeric, 2 part coriander powder, 1 part pepper powder and add half inch piece ginger along with garlic.*
- *Fried lotus root/ crackers are the perfect accompaniment to this pasta.*



15m



20-25m



4-6

10

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ONE POT PASTA & BEANS SOUP

PROCESS

- 1 In a pot heat oil then add garlic, onion, celery and saute until translucent
- 2 Now add carrot, zucchini and saute for 2 minutes.
- 3 Then add cooked black eyed peas, red lentils, garbanzo beans, kidney beans, salt and saute for another 2 minutes.
- 4 Add Barilla Basilico sauce, Barilla Elbows, water and mix everything properly then continue cooking until the pasta is cooked completely.
- 5 Now add sugar, basil leaves, spinach, extra virgin olive oil, black pepper powder and cook for another minute and switch off the flames.
- 6 Serve hot in a bowl and garnish with grated cheese, chilli flakes, oregano and fresh basil leaves.



• *To avoid pre-cooking lentils you could use soaked split red lentils and moong beans.*

• *The soup pairs amazingly well with Naan bread*



10-15m



20m



4-6

Ingredients (4-6 portions)

- 200-250 gms Barilla Elbows
- 1 Jar Barilla Basilico sauce
- 4 tbsp Olive Oil
- 4 tbsp Garlic, chopped
- 2 medium Onion, chopped
- 2 stalk Celery, chopped
- ½ medium Carrot, slice
- ½ medium Zucchini, slice
- ½ cup Black eyed peas, cooked
- ½ cup Whole Red lentils, cooked
- ½ cup Garbanzo beans, cooked
- ½ cup Kidney beans, cooked
- Salt to taste
- 4 cups Water
- Few Basil leaves
- ½ cup Baby Spinach
- 4 tbsp Extra virgin Olive oil
- 1 tsp Black pepper powder



PANEER LASAGNE

Ingredients (4-6 portions)

For Pasta

300 gms Barilla Lasagne

For Stuffing

- 1 Jar Barilla Arrabbiata sauce
- 2 tbsp Butter
- 4 tbsp Oil
- 4 tbsp Garlic, chopped
- 2 medium Onion, chopped
- 1½ cup Tri coloured bell pepper, diced
- ½ cup Carrot, diced
- ½ cup Green Peas, boiled
- 1 ½ cups Paneer, crumbled
- 2 tsp Oregano
- 1 tsp Red Chilli Flakes
- Salt to taste
- Few Basil leaves, roughly torn
- 4 tbsp Parsley leaves, chopped

Other ingredients

- ½ cup Parmesan cheese
- 1 cup Mozzarella cheese



FOR STUFFING

- 1 In a pan heat oil and butter then add garlic, onion and saute until translucent.
- 2 Now add tri coloured bell pepper, carrot, green peas, paneer and continue cooking for 2 minutes.
- 3 Then add chopped tomato, oregano, red chilli flakes, salt, Barilla Arrabbiata sauce and continue cooking until everything is cooked completely and thickened.
- 4 Add basil leaves, parsley and cook for a few seconds then remove and set aside for further use.

FOR ASSEMBLY PANEER LASAGNA

- 1 In a baking tray place the Barilla Lasagne then spread the stuffing properly.
- 2 Now repeat this process with the rest of the sheets and stuffing.
- 3 Then sprinkle parmesan cheese and mozzarella cheese on it and bake at 180°C for 10-12 minutes.
- 4 Remove and serve hot.



- *Topping with crushed roasted papdums just before serving adds textures and compliments the paneer.*
- *Diced leftover paneer tikka is a great substitute for paneer.*



10-15m



25-30m



4-6

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PENNE ALLA NORMA

FOR COOKING PASTA

Bring water to a fast boil, add salt, add pasta, and cook for 11 minutes while stirring occasionally, then strain and keep aside for further use.

FOR SAUCE

- 1 Heat the olive oil in a large pan then fry the eggplant, salt, black pepper until golden brown.
- 2 Add the garlic, red bell pepper, red chilli flakes and saute for a few seconds then add Barilla Arrabbiata sauce, dried oregano, pasta water and continue cooking.
- 3 Now add boiled pasta and let it cook for a minute then add parsley and stir it properly.
- 4 Serve hot on a plate and garnish with grated paneer.



- *Marinating the eggplant with onion seeds and ginger juice increases the meatiness.*
- *This recipe goes well with whole wheat pasta.*



10m



20-25m



4-6

Ingredients (4-6 portions)

For Boiling Pasta

- 500 gms Barilla Penne
- 2 tsp Salt
- 2 ltr Water

For Penne Alla Norma

- 1 Jar Barilla Arrabbiata sauce
- 3 cups Eggplant, cut in cubes
- 8 tbsp Olive oil
- Salt to taste
- Black pepper to taste
- 2 tbsp Garlic, chopped
- 4 tbsp Red Bell Pepper, chopped
- 1 tbsp Red chilli flakes
- 2 tsp Fresh/ Dried Oregano, torn
- ½ cup Pasta water
- ½ cup chopped Parsley, chopped
- ½ cup Paneer, grated

**13**



PENNE WITH CREAM AND VEGETABLE

Ingredients (4-6 portions)

For Boiling Pasta

- 500 gms Barilla Penne
- 2 tsp Salt
- 2 ltr Water

For Sauce

- 3 tbsp Olive oil
- 2 cup mixed Vegetables, chopped (Broccoli florets, trio colored bell pepper cubes)
- 5-6 tbsp Butter
- 2 tbsp Garlic, minced
- 6 tbsp Flour
- 6 cups Milk
- 1 tsp Fresh/ Dried Oregano
- 1 tsp Fresh/Dried Basil, sliced
- 1 cup Parmesan cheese, grated
- Salt to taste
- 1 tsp Black pepper powder (Optional)
- Cooked pasta
- ½ cup Pasta water
- 4 tbsp Parsley, chopped



FOR COOKING PASTA

Bring water to a fast boil, add salt, add pasta, and cook for 11 minutes while stirring occasionally, then strain and keep aside for further use.

FOR PENNE ALFREDO

- 1 In a pan heat oil and saute vegetables for 2-3 minutes; remove & keep aside when it's done.
- 2 In the same pan, heat butter then add garlic and saute for a few seconds, now add flour and saute for 2 minutes or until the rawness goes away.
- 3 Then add the milk in 2-3 intervals, once it thickens add oregano, basil, parmesan cheese, salt, black pepper powder and cook for a few seconds.
- 4 Now add the cooked pasta, prepared vegetables, pasta water and cook for a minute.
- 5 Serve hot and garnish with parsley.



- *A spoonful of mustard and chopped fresh scallion to finish add nice kick to the dish.*
- *I prefer adding blue cheese, walnuts and pumpkin in the winters*



10m



25-30m



4-6

14



RATATOUILLE PASTA SKILLET BAKED

Ingredients (4-6 portions)

For Boiling Pasta

- 500 gms Barilla Penne
- 2 tsp Salt
- 2 ltr Water

For Ratatouille Pasta Skillet Baked

- 1 jar Barilla Napoletana sauce
- 4 tbsp Olive oil
- 2 tbsp Garlic, chopped
- 2 tsp fresh/ dried Thyme, chopped
- 2 medium Onion, chopped
- 3-4 Small Eggplant, sliced
- 1½ cup Tri-coloured bell pepper, diced
- 1 medium Green Zucchini, sliced
- Cooked Pasta
- Few Basil leaves
- 2 tsp Red chilli flakes (optional)
- Salt to taste
- 1 tsp Black pepper powder
- 1 cup Parmesan cheese, grated
- 1 cup Mozzarella cheese, grated



FOR COOKING PASTA

Bring water to a fast boil, add salt, add pasta, and cook for 11 minutes while stirring occasionally, then strain and keep aside for further use.

FOR RATATOUILLE PASTA SKILLET BAKED

- 1 In a cast iron skillet heat olive oil then add garlic, onion, thyme and saute until translucent.
- 2 Now add eggplant, tri-coloured bell pepper, zucchini and saute on high heat for 2 minutes or until lightly charred.
- 3 Then add Barilla Napoletana sauce, ½ cup pasta water, cooked pasta, salt, basil leaves, red chilli flakes, black pepper powder and mix everything together then continue cooking for another 2-3 minute or so.
- 4 Switch off the flames and sprinkle grated parmesan cheese and mozzarella cheese then bake it in a preheated oven at 180°C for 10-12 minutes or until the cheese has melted and is light golden brown.
- 5 Remove and serve hot with toasted bread.



- *Ginger, green chilli and cilantro is good way to Indianize your ratatouille.*
- *For best results use a long Japanese eggplant for your ratatouille.*



10m



20m



4-6



SPAGHETTI CAULIFLOWER ALFREDO

FOR COOKING PASTA

Bring water to a fast boil, add salt, add pasta, and cook for 11 minutes while stirring occasionally, then strain and keep aside for further use.

FOR CAULIFLOWER ALFREDO

- Heat oil in a pan and saute garlic until translucent. Add in cauliflower florets, salt and add 1 cup water. Cover the pan and cook until the cauliflower turns soft on low heat.
- Use a slotted spoon to transfer the cooked cauliflower to a blender. Add the reserved cooking liquid from cauliflower, vegetable broth, salt, lime juice and pepper. Blend the puree until the sauce is smooth and creamy, about 1 minute. If the sauce starts to look dry, add a few drops of water, milk, and extra virgin olive oil.

FOR SPAGHETTI CAULIFLOWER ALFREDO

Add the prepared sauce in hot boiled pasta, and mix it properly. Garnish with with parsley, grated Parmesan cheese and serve.

Ingredients (4-6 portions)

For Boiling Pasta

- 500 gms Barilla Spaghetti
- 2 tsp Salt
- 2 ltr Water

For Cauliflower Alfredo Sauce

- 2 tbsp Olive oil
- 4 tbsp cloves Garlic, chopped
- 8 cups Cauliflower florets
- 2 tbsp Extra Virgin Olive oil (for cauliflower puree)
- 1 tsp Lime Juice
- ½ cup Milk/ Vegetable broth
- Salt to taste
- White pepper or Black pepper to taste
- 1 tbsp Butter

Other Ingredients

- 4 tbsp Flat Parsley/ Italian Curl Parsley leaves, chopped
- ½ cup Parmesan cheese, grated



- You can reserve ¼ of the cauliflower and add it to the paste towards finishing.
- Roasted scallion and green chilli pesto is a great topping for this pasta.



15m



20-25m



4-6

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FUSILLI PRIMAVERA

FOR COOKING PASTA

Bring water to a fast boil, add salt, add pasta, and cook for 11 minutes while stirring occasionally, then strain and keep aside for further use.

FOR FUSILLI PRIMAVERA

- 1 In a pan, heat olive oil, then add garlic, onion, fennel and saute until translucent.
- 2 Then add broccoli, zucchini, green peas, carrots and saute for 2-3 minutes.
- 3 Now add black pepper powder, salt, Barilla Basilico sauce, pasta water, cooked pasta and toss it properly.
- 4 Then finish with parsley, butter and stir it together.
- 5 Serve hot and garnish with parmesan cheese or crumbled paneer and Garlic naan chips.



- *I like adding shredded chicken tikka/ tandoori chicken in my primavera.*
- *Fried lotus root/ crackers are the perfect accompaniment to this pasta.*



10m



11m



4-6



Ingredients (4-6 portions)

For Boiling Pasta

- 500 gms Barilla Fusilli
- 2 tsp Salt
- 5 ltr Water

For Fusilli Primavera

- 4 tbsp Olive oil
- 6 cloves Garlic, chopped
- ½ head Fresh Fennel, cored and sliced (opt)
- 1 cup Broccoli, small florets
- ½ cup Zucchini, sliced
- ½ cup Carrots, sliced
- ½ cup Green Peas, boiled
- Salt to taste
- 1 Jar Barilla Basilico sauce
- 1 cup Pasta water
- Cooked pasta
- ½ cup Fresh Parsley, chopped
- 4 tbsp Unsalted Butter
- 4 tbsp Parmesan cheese

For Serving

- 4 tbsp Paneer, crumbled
- Garlic naan chips

**17**



THREE CHEESE PENNE WITH ROASTED PUMPKIN

FOR COOKING PASTA

Bring water to a fast boil, add salt, add pasta, and cook for 11 minutes while stirring occasionally, then strain and keep aside for further use.

FOR ROASTED PUMPKIN WITH 3 CHEESE PENNE

- ① In a pan heat oil then add garlic, onion, roasted pumpkin and saute for 2 minutes.
- ② Now add roasted pumpkin puree, fresh cream, cooked pasta, pasta water, salt, black pepper powder and continue cooking for a minute on medium heat.
- ③ Then add cheddar cheese, parmesan cheese, mozzarella cheese, parsley, roasted pumpkin cubed and mix everything together and continue cooking for a few seconds and serve hot.

Ingredients (4-6 portions)

For Boiling Pasta

- 500 gms Barilla Penne
- 2 tsp Salt
- 2 ltr Water

For Three Cheese Penne with Roasted Pumpkin

- 3 tbsp Extra virgin Olive oil
- 2 tbsp Garlic, chopped
- 2 medium Onion, chopped
- ½ cup Roasted pumpkin, small dice
- 1½ cup Roasted pumpkin puree
- ¼ cup Fresh cream
- Cooked Pasta
- ½ cup Pasta water
- Salt to taste
- Black pepper powder to taste
- 4-5 tbsp Cheddar cheese, grated
- 4-5 tbsp Parmesan cheese, grated
- 4-5 tbsp Mozzarella cheese, grated
- ¼ tbsp Roasted Pumpkin, small cubed
- 2 tbsp Parsley, chopped



- *You could marinate the pumpkin in a achaar oil (Indian pickle) before roasting for an Indian touch.*
- *Roasted fennel and cumin powder is a good sprinkling to finish this pasta.*



15-20m



20m



4-6

DAL 1877

Barilla®

TRADITIONAL SOUTH ITALIAN MINISTRONE

PROCESS

- 1 In a pot heat oil then add onion, celery and saute until translucent.
- 2 Now add carrot, zucchini, red kidney beans, and saute for 2 minutes.
- 3 Then add Barilla Basilico sauce, vegetable broth, salt, black pepper powder, Barilla Elbows and continue cooking until the pasta is cooked completely.
- 4 Finish it with grated parmesan cheese and serve hot.



• You could use a mixture of red tomatoes and roasted green tomato for tanginess and body.

• You could use chilli garlic oil to finish & taste it peppery spicy.

Ingredients (4-6 portions)

- 200-250 gms Barilla Elbows
- 1 Jar Barilla Basilico sauce
- 4 tbsp Olive oil
- 2 medium Onion, chopped
- 4 stalk Celery, small diced
- 1 cup Carrots, small diced
- 1½ cup 2-coloured Zucchini, small diced
- 1 cup Red Kidney beans, cooked
- 4 cups Vegetable broth
- Salt to taste
- 1 tsp Black pepper powder
- ½ cup Parmesan cheese, grated



15m



20m



4-6



VEGETABLES LASAGNE

Ingredients (4-6 portions)

For Pasta

300 gms Barilla Lasagne

For Stuffing

- 2 tbsp Butter
- 4 tbsp Oil
- 4 tbsp Garlic - chopped
- 2 medium Onion - chopped
- 1½ cup Tri coloured bell pepper - diced
- ½ cup Carrot, diced
- ½ cup Zucchini, diced
- ½ cup Baby Corn, boiled
- ½ cup Green Peas, boiled
- ¼ cup Baby Spinach
- 2 tsp Fresh Oregano
- 1 tsp Red Chilli Flakes
- Salt to taste
- 1 Jar Barilla Basilico sauce
- Few Basil leaves, roughly torn
- 4 tbsp Flat Parsley leaves/ Italian curl parsley, chopped

Other ingredients

- ½ cup Parmesan cheese
- 1 cup Mozzarella cheese



FOR STUFFING

- 1 In a large pan heat oil and butter then add garlic, onion and saute until translucent.
- 2 Now add tri-coloured bell pepper, carrot, zucchini, baby corn, green peas, baby spinach and continue cooking for 2 minutes.
- 3 Then add chopped tomato, oregano, red chilli flakes, salt, Barilla Basilico sauce and continue cooking until everything is cooked completely and thickened.
- 4 Add basil leaves, parsley and cook for a few seconds then remove and set aside for further use.

FOR ASSEMBLY VEGETABLE LASAGNA

- 1 Using a large spoon or a spatula, push some of the vegetable mixture towards the side of the pan, creating a gap that allows you to slide lasagna sheets underneath the mixture.
- 2 Top the vegetable mixture with the rest of the lasagna sheets.
- 3 Spread the rest of the mixture on top of the sheets. Sprinkle the mozzarella cheese & parmesan cheese. Cover and cook on low flame for 12 minutes.
- 4 Remove and serve hot.



- For better texture you can use coarse fresh breadcrumbs.
- In addition to the recipe grilled eggplant marinated in yogurt are a great addition



10-15m



25-30m



4-6

20

How To Cook Pasta



IN A LARGE POT, BRING PLENTY OF WATER TO BOIL



WHEN BOILING ADD SALT



DROP THE PASTA INTO THE WATER, STIR, AND COOK CONSIDERING THE INSTRUCTIONS IN THE BOX



DRAIN THE PASTA ONE MINUTE BEFORE THE SUGGESTED COOKING TIME. TOSS THE PASTA WITH YOUR FAVORITE SAUCE AND FINISH COOKING ADDING A LITTLE OF PASTA'S COOKING WATER



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