



# THE MODERN FAMILY PASTA COOKBOOK

Easy, Delicious, Nutritious Crowd-Pleasers  
for Time-Pressed Families



*Barilla Veggie Farfalle  
with Roasted Red Pepper and Pine Nuts*



# WELCOME TO OUR TABLE

Part of our Italian heritage is sitting together around the dinner table with our family and friends, savoring the taste of home-cooked pasta and sharing stories about our days. Meaningful moments like those—where you make the time to connect over a good meal—really do create some of the best memories.

But today, life is busier than ever. It’s no surprise, really, that when we asked, we found that 58 percent of parents said their life is more hectic than it was a year ago. With all the wonderful things that being part of a family gives us, there are also responsibilities—people to take care of, errands to run, to-do lists to complete and schedules to balance.

At Barilla, we know that despite the challenges, dinnertime is important—and our survey showed that as parents, you worry that if you don’t put a home-cooked meal on the table, your family’s nutrition suffers and you’ll miss out on valuable family time. That’s why we created this special edition cookbook, to help bring families together over a bowl of pasta, a traditional favorite that’s also a modern-day solution for even the most chaotic day. It’s versatile, quick, nutritious, affordable, a crowd-pleaser and allows you to multi-task while it’s cooking.

In the pages that follow, you’ll find convenient icons that represent top barriers to mealtime in American households alongside recipes to help make dinner enjoyable and possible for your family. With each delicious pasta dish, we’ve also included a tip that takes into account your busy schedules.

*Buon appetito!*

Your Friends at Barilla



# TABLE OF CONTENTS

WELCOME.....	Inside Front Cover
10 RECIPES FOR TIME-PRESSED FAMILIES.....	3-20
<b>WORKING LATE: PANTRY STAPLES TO THE RESCUE</b>	
Lemon Spaghetti .....	3
Three Cheese Tortellini in Sage Brown Butter Sauce .....	4
<b>KIDS’ ACTIVITIES: ON-THE-GO MEALS</b>	
Veggie Farfalle with Roasted Red Pepper & Pine Nuts.....	7
White Fiber Mini Shells with Cherry Tomatoes, Basil & Parmigiano Cheese.....	8
<b>ERRANDS: FAST AND FLAVORFUL</b>	
Campanelle with Barilla Three Cheese Sauce, Yellow Peppers, Olives & Oregano .....	11
Creamy Fettuccine with Italian Sausage & Leeks .....	12
<b>HOUSEHOLD CHORES: MULTI-TASKING MEALS</b>	
Oven-Ready Lasagne with Marinara Sauce, Ground Beef & Béchamel.....	15
Ditalini Soup with White Beans .....	16
<b>KIDS’ HOMEWORK: 30-MINUTE MEALS</b>	
PLUS® Farfalle with Zucchini, Carrots, Fennel, Marjoram & Parmigiano Cheese...	19
Whole Grain Penne with Cabbage & Mushrooms .....	20
PANTRY STAPLES .....	22
THE BARILLA STORY.....	Inside Back Cover





TRY TO FORCE YOURSELF TO DEBUT SOMETHING NEW ON THE TABLE EVERY WEEK. IT HELPS PREVENT THE GREAT RUT CYCLE. IF IT DOESN'T WORK OUT WITH THE KIDS, DON'T BEAT YOURSELF UP! JUST PACK THEIR PORTION IN YOUR NEXT DAY'S LUNCH.



## LEMON SPAGHETTI

*Barilla Spaghetti*

### INGREDIENTS

Serves 4-6

1 pound Barilla Spaghetti

2 fresh lemons

2/3 cup extra virgin olive oil

2/3 cup Parmigiano-Reggiano cheese, freshly grated, or add your favorite Italian grated cheese

3/4 teaspoon salt

1/2 teaspoon black pepper, freshly ground

1/3 cup fresh basil, chopped, or substitute with 1/2 tablespoon dry basil

### QUICK TIP

Two twists to mix it up—Barilla PLUS® is a great substitute for regular pasta if you are looking to add protein, fiber and omega-3. A different idea to easily adapt this simple recipe is to add one pound of shrimp sautéed in EVOO, salt and pepper.

### PREPARATION

Prep Time: 10 minutes

Cook Time: 9 minutes

- GRATE lemon peels and place lemon zest in a small bowl.
- JUICE the lemons into a separate large bowl.
- WHISK the lemon juice, oil, Parmigiano-Reggiano cheese, 3/4 teaspoon of salt and 1/2 teaspoon of pepper in the large bowl and blend.
- SET the lemon sauce aside.
- Meanwhile, BRING a large pot of salted water to a boil.
- ADD the spaghetti and cook, stirring occasionally, until tender but still firm to the bite, about 8 minutes.
- DRAIN, reserving 1 cup of the cooking liquid.
- ADD the spaghetti to the lemon sauce, and toss with the basil and lemon zest.
- TOSS the pasta with enough reserved cooking liquid, 1/4 cup at a time, to moisten.
- SEASON the pasta with more salt and pepper to taste.
- TRANSFER to bowls and serve.



# THREE CHEESE TORTELLINI IN SAGE BROWN BUTTER SAUCE

*Barilla Three Cheese Tortellini*

## INGREDIENTS

Serves 4-6

1 package Barilla Three Cheese Tortellini,  
family size (12 ounces)

8 tablespoons butter

10 leaves fresh sage or 3/4 teaspoon  
dried sage

1/2 cup Parmigiano-Reggiano Cheese, grated

## QUICK TIP

Working late and have no idea what to make for dinner? Make use of what you already have in your pantry with these simple ingredient recipes. Refer to our pantry staples on p. 24 of the cookbook for a great pasta meal any time.

## PREPARATION

Prep Time: 5 minutes

Cook Time: 15 minutes

- BRING 6 quarts of water to a boil and add 2 tablespoons of salt (optional).
- COOK tortellini according to the package directions.
- MELT the butter in a 12- to 14-inch sauté pan and remove from heat as soon as the butter begins to turn golden brown.
- ADD sage leaves to the pan.
- DRAIN the tortellini and add to the butter and sage mixture.
- RETURN the pan to medium heat. TOSS gently for 1 minute to coat the tortellini with the sauce.
- DIVIDE tortellini among six warmed plates, sprinkle with grated Parmigiano-Reggiano cheese and serve immediately.



HAVE A PLAN FOR THE WEEK, MAKE A LIST AND GO SHOPPING. IT'S NOT SEXY AND IT'S NOT SURPRISING, BUT THERE'S REALLY NO BETTER STRATEGY FOR MAKING DINNER HAPPEN.







THERE IS NO SUCH THING AS TOO MANY PASTA SHAPES WHEN YOU HAVE A KID—ZITI, FARFALLE, SHELLS, DITALINI, RIGATONI, PENNE. THEY LOVE THEM ALL.



## VEGGIE FARFALLE WITH ROASTED RED PEPPER & PINE NUTS

*Barilla Veggie Farfalle*

### INGREDIENTS

Serves 4-6

- 1 box Barilla Veggie Farfalle
- 6 tablespoons extra virgin olive oil, divided
- 1 clove garlic, chopped
- 2 jars roasted red pepper (12 ounce), or substitute with your family's favorite vegetable
- ¼ cup toasted pine nuts
- 1 ball fresh mozzarella, chopped
- 1 cup ricotta cheese
- Salt, to taste
- Black pepper, to taste
- 4 leaves basil, chiffonade

### QUICK TIP

When soccer night calls, don't fret. Make this crowd-pleasing Farfalle with vegetables and simply store the fresh ricotta and mozzarella mix in a separate container and take along.

### PREPARATION

Prep Time: 15 minutes

Cook Time: 10 minutes

- In a small bowl, COMBINE 2 tablespoons extra virgin olive oil, ricotta cheese and mozzarella.
- SEASON with salt and pepper and set aside.
- BRING a large pot of water to a boil.
- SAUTÉ garlic in 4 tablespoons extra virgin olive oil until slightly yellow in color in a large skillet.
- ADD roasted red peppers and SAUTÉ for 2 minutes.
- SEASON with salt and pepper.
- COOK pasta according to package directions.
- DRAIN and toss with the sauce, basil and roasted pine nuts.
- To serve, ARRANGE individual bowls and place 1 spoonful of cheese mixture inside the bowl.
- TOP with pasta mixture and serve.



# WHITE FIBER MINI SHELLS WITH CHERRY TOMATOES, BASIL & PARMIGIANO CHEESE

*Barilla White Fiber Mini Shells*

## INGREDIENTS

Serves 4-6

1 box Barilla White Fiber Mini Shells

4 tablespoons extra virgin olive oil

1/2 small onion, diced

2 pints cherry tomatoes, halved

Salt, to taste

Black pepper, to taste

6 leaves basil, cut julienne style

1/2 cup Parmigiano-Reggiano cheese, grated

## PREPARATION

Prep Time: 10 minutes

Cook Time: 10 minutes

- BRING a large pot of water to a boil.
- COOK onion in olive oil for 3-4 minutes or until translucent in a large skillet.
- ADD cherry tomatoes and sauté for 3-4 minutes until blistered.
- SEASON with salt and pepper.
- COOK pasta 1 minute less than required cooking time, drain reserving 1/2 cup of pasta cooking water.
- TOSS pasta with sauce and pasta cooking water.
- REMOVE from heat; add basil and cheese.
- STIR to combine and serve.

## QUICK TIP

Craving protein? Chicken is a great companion—dice and sauté with simply EVOO, salt and pepper in a separate pan. Add to the sauce before tossing with the pasta.

WHENEVER POSSIBLE, TRY TO THROW YOUR VEGETABLES  
IN THE LAST FEW MINUTES OF PASTA BOILING. IT'S ONE  
LESS POT TO CLEAN.







IT'S THE LAW THAT YOU WILL USE A POT OF BOILING WATER FOR SOMETHING, ESPECIALLY PASTA, SO PUT IT ON THE STOVETOP BEFORE YOU GO TO WORK. IT ONLY TAKES A FEW MINUTES, BUT SOMEHOW MAKES YOU FEEL MORE ON TOP OF THINGS.



## CAMPANELLE WITH THREE CHEESE SAUCE, YELLOW PEPPERS, OLIVES & OREGANO

*Barilla Campanelle*

### INGREDIENTS

Serves 4-6

1 box Barilla Campanelle

1 jar Barilla Three Cheese Sauce

2 tablespoons extra virgin olive oil

1 clove garlic

2 diced yellow peppers, or substitute with 1 jar of roasted red pepper, drained to save time

1/2 cup black olives, chopped

Salt, to taste

Black pepper, to taste

1 tablespoon lightly chopped fresh oregano (may substitute 1 teaspoon dry oregano if desired)

### PREPARATION

Prep Time: 10 minutes

Cook Time: 10 minutes

- BRING a large pot of water to a boil.
- SAUTÉ garlic in olive oil until slightly yellow in color in a large skillet.
- ADD diced yellow peppers and cook for 5 minutes over medium heat.
- ADD chopped olives and SAUTÉ for 2 minutes.
- ADD sauce and bring to a simmer.
- ADD salt, pepper and oregano.
- COOK pasta according to package directions.
- DRAIN and toss with the sauce.

### QUICK TIP

What's your biggest kitchen hurdle? Dislike chopping garlic? Invest in a few kitchen tools such as a garlic press, which will make preparing your favorite recipes easier.



# CREAMY FETTUCCINE WITH ITALIAN SAUSAGE & LEEKS

*Barilla Fettuccine*

## INGREDIENTS

Serves 4-6

1 box Barilla Fettuccine

2 tablespoons extra virgin olive oil

1 pound Italian sausage

2 leeks, sliced

1/2 cup white wine

1 cup half-and-half

Salt, to taste

Freshly ground black pepper, to taste

1/3 cup Parmigiano-Reggiano cheese, grated

2 tablespoons fresh parsley, chopped,  
or 1 teaspoon dried parsley

## PREPARATION

Prep Time: 10 minutes

Cook Time: 15 minutes

- BRING a large pot of water to a boil.
- REMOVE casing from sausage and brown in a large skillet with the oil.
- ADD leeks; cook for 3 minutes and deglaze with white wine.
- COOK until liquid reduces by 1/2.
- ADD half-and-half, salt and black pepper; simmer 5 minutes.
- COOK Fettuccine according to package directions.
- DRAIN, add to skillet and toss with the sauce.
- SPRINKLE with cheese and garnish with parsley before serving.

## QUICK TIP

Looking for a lighter version? Omit the cream. Instead, add 1 cup of the pasta cooking water to the meat sauce. Drain the pasta one minute prior to the recommended cook time and finish the cooking in the skillet, on high heat, until the water is reduced and the sauce coats the noodles.

PASTA IS NOT ONLY GOOD FOR YOU, BUT IT'S ALSO GOOD FOR THE PLANET. IT HAS A LOWER ECOLOGICAL FOOTPRINT AND IS A "GO" FOOD, ESPECIALLY WHEN YOU WATCH YOUR PORTION SIZE AND LIMIT HEAVY, BUTTERY OR CREAMY SAUCES.







LASAGNE IS A GREAT MAKE-AHEAD MEAL TO ASSEMBLE AND FREEZE ON A SUNDAY. THAW THE NIGHT BEFORE IN THE REFRIGERATOR AND HEAT WHEN YOU GET HOME FOR A QUICK WEEKNIGHT MEAL. AN ADDED BONUS? THERE ARE BOUND TO BE LEFTOVERS FOR LUNCH.



## OVEN-READY LASAGNE WITH MARINARA SAUCE, GROUND BEEF & BÉCHAMEL

*Barilla Oven-Ready Lasagne*

### INGREDIENTS

Serves 6-8

1 box Barilla Oven-Ready Lasagne

1 jar Barilla Marinara Sauce

1 quart milk

7 tablespoons butter

5 tablespoons flour

Salt, to taste

Black pepper, to taste

1 cup Parmigiano-Reggiano cheese,  
grated and divided

1 pound ground beef

### QUICK TIP

Making multiples? We recommend baking two pans of lasagne at the same temperature (375 degrees); however, it may take additional time. Be sure to check the internal temperature after 50 minutes. Lasagne will be done when internal temperature reaches 160 degrees.

### PREPARATION

Prep Time: 25 minutes

Cook Time: 25 minutes

- PRE-HEAT oven to 400°F.
- HEAT milk in a medium sized pot.
- At the same time, in another similar sized pot, MELT the butter and whisk in the flour and cook for 1-2 minutes.
- Slowly WHISK the warm milk into the roux, bring to a simmer and season with salt and pepper.
- REMOVE from heat and stir in 3/4 cup Parmigiano-Reggiano cheese.
- Meanwhile, COOK the beef until slightly brown, add the marinara sauce and 1/2 jar of water, season with salt and black pepper and simmer until it is reduced in a large nonstick skillet.
- SPRAY a 13 x 9 inch glass baking pan with cooking spray. On the bottom of the pan, PLACE 1/6 of the béchamel sauce and cover with 3 sheets of no-boil lasagne.
- TOP with 1/6 of the béchamel and 1/5 of the meat sauce and continue alternating with the lasagne sheets for 4 more layers. The final layer should be béchamel topped with sauce and the remaining 1/4 cup of Parmigiano-Reggiano cheese.
- BAKE for 20 minutes covered with foil, then uncovered for five more minutes or until the corners are brown and bubbling.



# DITALINI SOUP WITH WHITE BEANS

*Barilla Ditalini*

## INGREDIENTS

Serves 6-8

1 1/2 cups Barilla Ditalini, dry

3 tablespoons extra virgin olive oil

1 cup onion, diced

1 cup carrots, diced

1/2 cup celery, diced

2 cloves garlic, minced

48 fluid ounces chicken broth

19 ounces cannellini beans, canned, drained, and rinsed, or substitute with any canned bean from pantry staples on page 24

4 large plum tomatoes, diced, or substitute with one 14 oz can of peeled tomatoes

1/4 cup fresh Italian parsley, chopped and divided

1 tablespoon fresh oregano, or 1 teaspoon dried oregano

Salt, to taste

Freshly ground black pepper, to taste

1 cup Parmigiano-Reggiano cheese, freshly grated and divided

## PREPARATION

Prep Time: 20 minutes

Cook Time: 18 minutes

- HEAT oil in large stockpot over medium-high heat.
- ADD onion, carrot, celery and garlic.
- SAUTÉ 3 to 4 minutes or until tender, stirring occasionally.
- ADD broth and beans; heat to simmer.
- STIR in tomatoes, Ditalini, 2 tablespoons parsley, oregano, pepper and salt.
- BOIL 10 minutes, stirring occasionally.
- STIR in remaining parsley and 1/2 cup cheese.
- SERVE with remaining cheese.

## QUICK TIP

Looking for an easy-dinner solution while doing household chores? No sweat! Soups are perfect 1-pot meals for getting dinner on the table while cleaning.

IF YOU TAKE A FEW MINUTES IN THE MORNING TO DO A LITTLE PREP WORK ON DINNER, EVEN IF IT'S JUST CHOPPING AN ONION, YOU WILL LOVE YOURSELF LATER AND WILL HAVE GOTTEN THE FAMILY DINNER MOMENTUM MOVING.







EASILY GET PROTEIN INTO YOUR PASTA DISH BY USING BARILLA PLUS®. EACH 3.5 OUNCE PORTION HAS 17 GRAMS OF PROTEIN.



## FARFALLE WITH ZUCCHINI, CARROTS, FENNEL, MARJORAM & PARMIGIANO CHEESE

*Barilla PLUS® Farfalle*

### INGREDIENTS

Serves 4-6

1 box Barilla PLUS® Farfalle

4 tablespoons extra virgin olive oil

1 clove garlic, chopped

1 large carrot, thinly sliced into rounds

1 head fennel, diced

2 medium zucchini, sliced half moon

Salt, to taste

Black pepper, to taste

1 teaspoon marjoram, chopped  
or 1/2 teaspoon dried marjoram

1/2 cup Parmigiano-Reggiano cheese, grated

### PREPARATION

Prep Time: 10 minutes

Cook Time: 12 minutes

- BRING a large pot of water to a boil.
- COOK garlic in olive oil for 1-2 minutes or until slightly yellow in color in a large skillet.
- ADD carrots and sauté for 4-5 minutes, until lightly browned.
- ADD the fennel and zucchini; season with salt and pepper, sauté for about 3 minutes.
- COOK pasta according to package direction, drain and toss with sauce.
- REMOVE from heat and add fresh marjoram and cheese.
- STIR to combine and serve.

### QUICK TIP

Clean as you go. Empty the dishwasher before you start and load dirty dishes as you go along. This will make clean-up a little easier.



# WHOLE GRAIN PENNE WITH CABBAGE & MUSHROOMS

*Barilla Whole Grain Penne*

## INGREDIENTS

Serves 4-6

1 box Barilla Whole Grain Penne

2 cloves garlic, chopped

3 1/2 tablespoons extra virgin olive oil

1 sprig fresh rosemary, or substitute  
with 1 teaspoon of dried rosemary

3 1/3 cups cabbage, sliced thin

4 cups domestic mushrooms, quartered

1/2 cup white wine, optional

2 cups chicken broth, heated

1 tablespoon butter

3/4 cup Parmigiano-Reggiano cheese, grated

2 tablespoons fresh parsley, chopped, or  
substitute with 2 teaspoons of dried parsley

## PREPARATION

Prep Time: 10 minutes

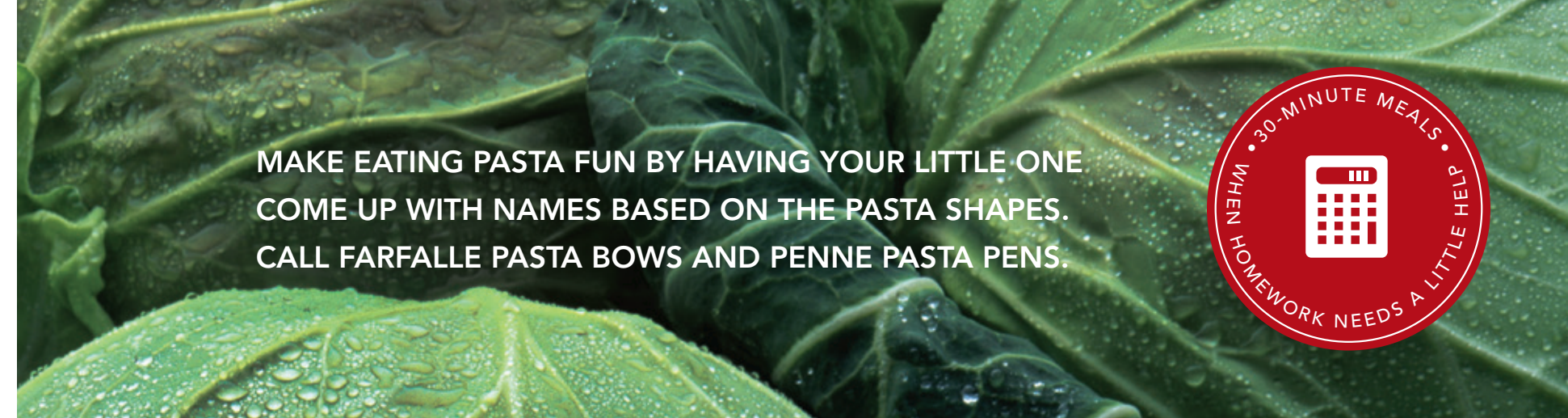
Cook Time: 20 minutes

- BRING a large pot of water to a boil.
- ADD chopped garlic, olive oil and rosemary to skillet, saute for 1-2 minutes over medium high heat.
- ADD cabbage and mushrooms, sauté for 5 minutes and add wine.
- CONTINUE cooking until the wine is completely evaporated; add 2 cups of hot chicken broth and simmer for 10 minutes.
- COOK Whole Grain Penne according to the package directions.
- DRAIN pasta and toss with sauce and butter.
- ADD cheese and parsley and toss again.

## QUICK TIP

For variety, brown ground beef or crumbled sausage in EVOO, salt and pepper in a non-stick skillet pan until golden brown (about 15-20 minutes). Add to the sauce before the pasta. Enjoy!

MAKE EATING PASTA FUN BY HAVING YOUR LITTLE ONE  
COME UP WITH NAMES BASED ON THE PASTA SHAPES.  
CALL FARFALLE PASTA BOWS AND PENNE PASTA PENS.





# PANTRY STAPLES

We recommend keeping the items on this list in stock for easy, authentic Italian meals anytime.

## DRY/SHELF STAPLES

☐ Barilla Pasta (also try Whole Grain, PLUS®, Veggie, White Fiber, Gluten Free varieties), Barilla Tortellini

☐ Barilla Pasta Sauce

☐ Extra virgin olive oil (EVOO)

☐ Fresh ground pepper

☐ Sea salt

☐ Canned tomatoes: whole, peeled (San Marzano if possible)

☐ Canned tuna (packed in extra virgin olive oil)

☐ Chicken broth (vegetable and beef are always good as well)

☐ Pine Nuts

☐ Flour

☐ Red pepper flakes

☐ Red wine

☐ White wine

☐ Anchovies

☐ Capers

☐ Black olives

☐ Sun-dried tomatoes (packed in extra virgin olive oil)

☐ Oregano

☐ Academia Barilla Balsamic Vinegar of Modena, aged 3 years

☐ Academia Barilla 100% Italian Extra Virgin Olive Oil

☐ Academia Barilla Pesto alla Genovese

☐ Academia Barilla Peeled Cherry Tomatoes

## ASSORTED LEGUMES

☐ Canned beans can be used for quick and easy preparation, but using dry beans guarantees the best quality.

☐ Keep these on hand: cannellini beans, garbanzo beans, navy beans, borlotti beans, dried fava beans and lentils.

## FRESH/REFRIGERATED/FROZEN

☐ Pecorino Romano cheese

☐ Fresh Mozzarella (buffalo-milk)

☐ Ricotta

☐ Eggs

☐ Academia Barilla Parmigiano Reggiano D.O.P.

☐ Butter, unsalted

☐ Half & Half

☐ Assorted Fresh Fruit & Vegetables: Asparagus, arugula, artichokes, broccoli, cabbage, carrots, cauliflower, celery, chard (leafy green), cherry tomatoes, eggplant, fava beans, fennel, garlic, leeks, lemons mushrooms, sweet peppers, peas, plum tomatoes, pumpkin, radicchio (red and green), red onions, white onions, scallions, spinach, tomatoes, zucchini

## ASSORTED FRESH HERBS

☐ Basil, thyme, Italian parsley, marjoram, rosemary

## ASSORTED PROTEINS

☐ Pancetta (use within 3-4 days if sliced or 1 month if whole)

☐ Italian sausage (can be frozen up to 1 month)

☐ Shrimp (if not using right away, purchase uncooked, frozen shrimp)

☐ Academia Barilla Prosciutto di Parma D.O.P.

Visit [academiabarilla.com](https://academiabarilla.com) for our online store.



# THE BARILLA STORY

Though today Barilla is the world leader in pasta production, manufacturing over 4,000 tons of pasta daily in over 150 shapes and sizes, those who work with us continue to carry on the traditions of our founder, Pietro Barilla.

In 1877, Pietro opened a modest pasta shop on Via Vittorio Emanuele, a busy shopping street in the northern Italian city of Parma, located in Emilia-Romagna, a region renowned for its cuisine and rich agricultural heritage. Pietro and his son, Riccardo, worked side by side making fresh bread and pasta by hand. The signature sunshine-yellow, horse-drawn carts would travel through the early morning streets of Parma, laden with fresh Barilla products. By the turn of the century, father and son purchased a warehouse in Parma, which still stands on the same street—today named Viale Barilla.

From the beginning, product quality has been paramount for Barilla, a factor dependent on the superior quality of the durum wheat flour, or semolina, used to make our pasta. Legend has it that Riccardo Barilla would dust the sleeves of his black suit with the semolina. If no specks remained after he brushed it off, the flour was dry enough and finely ground enough to use in Barilla pasta.

Today, Guido, Luca and Paolo Barilla, fourth-generation members of the Barilla family, carry on Pietro’s dedication to tradition and excellence. At the heart of Barilla is a deep belief that pasta is more than just an ingredient; it is the central thread that binds a culture and families.

We believe that sharing meals should be a joyful, convivial experience. In everything we make, we express our commitment to bringing that experience to families around the world.



The Barilla family’s dedication to quality stems from our belief that food is not purely functional, but serves to nourish the soul and enhance our way of life.



a

**Appearance:** pasta with a golden, amber color is a sign of good-quality wheat.

b

**Bite:** good pasta should cook al dente every time. Al dente, or "to the tooth" simply means that finished pasta should have tiny bit of resistance or "bite" to it.

c

**Clarity:** cloudy cooking water is a sign that excess starch is being released which results in sticky, clumpy pasta. Pasta made with the highest quality durum wheat, such as Barilla, should not release a lot of starch.

## PERFECT PASTA IS AS EASY AS



d

**Doesn't clump, stick or break:** pasta made with the best durum wheat should not clump, stick or break during cooking. Serve pasta immediately to ensure the best pasta meal experience.

e

**Elasticity:** pasta, particularly a long cut, should be springy and lively (never limp) and should always hold its shape.





Find @BarillaUS on



[barilla.com](http://barilla.com)