

Making Meals with Your Mini Chef



Mini Wheels Pasta Salad

1 box Barilla Piccolini Mini Wheels
4 Tbsp extra virgin olive oil, divided
2 cups frozen green peas
1 pound chicken breast, diced (optional)
5-6 slices (about 1 cup) of bacon, cut into strips
2 cups cherry tomatoes, halved
1 cup fresh mozzarella cheese, cubed (may substitute shredded)
2 Tbsp lemon juice
Salt to taste

Cook pasta for 6 minutes; drain and drizzle with 2 Tbsp extra virgin olive oil and spread on a cookie sheet to cool.

Boil green peas in salted water for five minutes, drain and cool.

In a skillet over medium heat; cook chicken in remaining olive oil for 4-5 minutes or until cooked through, season with salt and pepper. Allow to cool.

Cook bacon until crispy, drain fat.

Combine all ingredients, let sit 30 minutes before serving.



Mini Penne with Carrot Puree and Peas

1 box Barilla Piccolini Mini Penne
1 pound carrots, peeled and sliced
1 cup heavy whipping cream
2 cups frozen green peas
3 Tbsp extra virgin olive oil
3 Tbsp grated Parmesan cheese
salt and white pepper to taste

Boil the carrots until thoroughly cooked (6-7 minutes or until tender), drain.

Meanwhile, in a medium sauce pan, bring cream to a boil and remove from heat.

Cook pasta according to package instructions, reserving 1-2 ladles of cooking water.

Place half the carrots* and cream in a food processor; cover and process until smooth, add salt and pepper to taste.

Return carrot and cream mixture to sauce pan. Add peas and remaining carrots slices; simmer over medium heat for 3 minutes.

Drain pasta and toss with the sauce, add 1-2 ladles of water from pasta as needed to thin sauce; stir in olive oil and cheese before serving.

** May puree all the carrots, if desired*



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Mini Farfalle with Tomatoes and Corn

- 1 box Barilla Piccolini Mini Farfalle
- 2 pounds plum tomatoes
(may substitute 28 ounce can diced tomatoes)
- 2 Tbsp extra virgin olive oil
- 1 Tbsp chopped onion
- 1 can corn (15.5 ounces), drained
- 1 cup Parmesan cheese, grated
- 4 leaves basil, chopped
- Salt and black pepper to taste

Place the tomatoes in boiling water for 30 – 60 seconds to blanch; peel the skin, remove the seeds and chop.

In a medium skillet, sauté onion in olive oil over medium heat for 5 minutes.

Cook pasta according to package directions.

Add tomatoes simmer for 3 minutes; season with salt and pepper.

Add corn and sauté for two minutes.

Drain pasta and toss with sauce.

Stir in cheese and basil before serving.



Mini Fusilli with Creamy Spinach and Chicken

- 1 box Barilla Piccolini Mini Fusilli
- 2 Tbsp extra virgin olive oil; 1 Tbsp onion, finely chopped
- 1 pound chicken breast, cubed
- 1 bag (6 oz) baby spinach, cut in strips
- 1 cup heavy whipping cream
- ½ cup Parmesan cheese, grated
- salt and black pepper to taste

In a medium skillet, sauté onion in olive oil over medium heat for 3 minutes.

Increase heat to medium-high, add chicken, season with salt and pepper.

After 3 minutes add spinach and cream, simmer 5 additional minutes.

Meanwhile, cook pasta according to package directions.

Drain pasta and toss with the sauce.

Stir in cheese before serving.



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