

Whole-Grain Angel Hair with Turmeric-braised Vidalia Onions and Baby Spinach



Serves 10

Ingredients

1 1/4 Box	Barilla® Whole Grain Angel Hair Pasta
5 Tbsp.	Extra virgin olive oil
1 1/4 Lg.	Vidalia onion, julienned
2 1/2 Tbsp.	Turmeric
1 1/4 Cup	Vegetable broth
1 1/4 6 Oz.	Bag Baby spinach
1/2 Cup	Sliced almonds, toasted
to taste	Sea salt and black pepper

Instructions

1. Bring a large pot of water to boil.
2. Meanwhile, in a skillet, slowly sauté onion with olive oil for five minutes, and then add broth and turmeric and continue simmering for 10 minutes until onion is thoroughly cooked.
3. Stir in spinach, season with salt and pepper and simmer until greens are wilted.
4. Season cooking water with sea salt and remaining turmeric.
5. Cook pasta according to package directions and then drain and toss with spinach mixture.
6. Top with toasted almonds before serving.

Photo and recipe complements of Barilla.