



TEAM FOUR
FOODSERVICE



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

Yield: 10 servings

Ingredients:

20 Oz. Barilla® 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