



TEAM FOUR
FOODSERVICE



Whole Grain Linguine With Green Beans, Potatoes And Arugula

Yield: 10 servings

Ingredients:

1 1/3 Box Barilla® whole grain linguine
5 Tbsp Extra virgin olive oil
2 Lb Green beans, quartered
3 Garlic cloves, crushed
3 Lb Asparagus tips
2 cups Potatoes, diced
10 oz Arugula parmigiano, grated
3/4 cup Salt & black pepper to taste

Directions:

1. Preheat oven to 375° f.
2. Mix 2 tbsp. of olive oil with potatoes, salt and pepper. Place on a sheet tray and roast in the oven for 8-10 min.
3. Meanwhile, place a pot of water to boil and cook pasta according to package directions. Reserve 2 cups of pasta cooking water.
4. In a skillet over medium/high heat add remaining oil, green beans and asparagus. Cook for 3-4 min., Then add garlic.
5. Add 1½ cup of the pasta cooking water to the vegetable mixture.
6. Drain pasta and add to the vegetables with and ½ of the cheese, arugula, and ½ of the potatoes. Mix well.
7. Add remaining pasta water if necessary.
8. Garnish with remaining potatoes and cheese.

Recipe and photo courtesy of Barilla