

Barilla® PLUS with Broccoli Rabe and Sweet Peas

Servings: 8

Ingredients

12	cloves garlic, whole
½ cup + 3 Tbsp.	extra-virgin olive oil
2 lbs., 8 oz.	broccoli rabe, blanched and chopped
2.5 lb.	par-cooked BARILLA PLUS Penne, drained
13.5 oz.	baby lima beans, blanched
13.5 oz.	sweet peas
10 oz.	Parmigiano cheese, shredded
½ cup + 2 Tbsp.	finely chopped fresh basil
to taste	kosher salt
to taste	freshly ground black pepper

For service:

Shave garlic razor-thin and set aside. Heat olive oil in large sauté pan, until hot. Add garlic and cook for 1 minute until translucent. Add blanched broccoli rabe and sauté for 1 minute more. Add par-cooked pasta, lima beans and peas and cook for 2 minutes, until heated through. Add cheese and basil, toss and season to taste. Place on preheated platter and serve.

Recipe courtesy Cornell Dining, Senior Executive Chef Steven Miller