



# Thin Veggie Spaghetti with Olive Oil, Grana, and Pepper

Grana Padano is similar to Parmesan, made in northeastern Italy for centuries. Its more granular texture and slightly sweeter taste pair well with veggie spaghetti and a generous grind of black pepper.

## **Instructions**

Cook the Barilla® pasta for half the time indicated on the package. Drain pasta and drizzle with some olive oil to prevent from sticking. Place pasta flat on sheet trays or hotel pans and cool in a blast chiller. Alternatively, cool it down in a walk-in cooler. Store in zip lock bags or sealed plastic container; refrigerate and use within several hours.

For each serving, to order: Reheat about 1 1/2 cups pasta in simmering water. Drain and toss in a pan with 1 Tbsp oil, 1/4 tsp pepper, and some pasta cooking water to make a sauce. Season with salt. Plate and garnish with 2 Tbsp. cheese.

## **Ingredients**

- 4 1/2 lb. Barilla Thin Veggie Spaghetti
- 1 1/2 cups extra-virgin olive oil
- 2 Tbsp. black pepper
- 3 cups shredded Grana Padano cheese
- Sea salt

## Nutritional Info

This information is per serving.

### Nutrition Facts

Serving Size 1

Servings Per Container serving

Amount Per Serving

Calories 382

Calories from Fat 90

**% Daily Value\***

**Total Fat** 10g

15%

Saturated Fat 2g

10%

Trans Fat 0g

**Cholesterol** 5mg

2%

**Sodium** 169mg

7%

**Total Carbohydrate** 62g

21%

Dietary Fiber 9g

36%

Sugars 3g

**Protein** 14g

28%

Vitamin A 2%

Vitamin C 0%

Calcium 17%

Iron 13%

Allergy Information:

\*Percent Daily Values are based on a 2,000 calorie diet.

**Please note:** for the purpose of the nutritional assessment, total sodium does not include salt added to the cooking water. When salt is listed "as needed" in the ingredient list, 1 tsp total is included in the analysis.