

Creamy Seafood with Imitation Crab

Delight in the richness of creamy seafood with imitation crab, a sumptuous dish combining tender imitation crab meat with a luscious cream sauce, perfect for indulgent seafood lovers.

INGREDIENTS

1 package (4.7 oz) PASTA RONI® Fettuccine Alfredo

1/2 cup chopped red bell pepper

1/2 cup chopped onion

2 garlic cloves, minced or pressed

3 tbsp margarine, butter or spread with no trans fat

1 ¼ cups water

1/2 cup milk

1 ½ cups broccoli flowerets

8 oz chunk style imitation crabmeat

1 tbsp lemon juice

1 tsp lemon zest

HOW TO MAKE

DIRECTIONS

In a medium saucepan, combine pasta and Special Seasonings, 1 ¼ cups water, 1/2 cup milk, 3 tablespoons margarine, red bell pepper, onion and garlic; stir.

Bring to a boil; reduce heat. Stir in broccoli. Gently boil, uncovered 5 to 6 minutes or until pasta is slightly firm, stirring frequently. Add crabmeat; stir until heated through.

Sauce will be thin. Let stand 3 to 5 minutes for sauce to thicken. Stir in lemon juice and zest before serving.



PREP
TIME
10min



COOK
TIME
15min



SERVES
3

PRODUCT

