

# Seafood Dinner with Canned Clams

Experience the flavors of the sea with this seafood dinner featuring canned clams, offering a convenient and delicious option for a quick and satisfying meal.

## INGREDIENTS

**1 package (4.6 oz)** PASTA RONI® Garlic & Olive Oil Vermicelli

**1 ¾ cups** water

**2 tbsp** margarine, butter or spread with no trans fat

**¾ cup** frozen peas

**¼ cup** green onion slices

**1 can (10 oz)** clams, drained

**1 cup** coarsely chopped tomato

Shredded Parmesan cheese

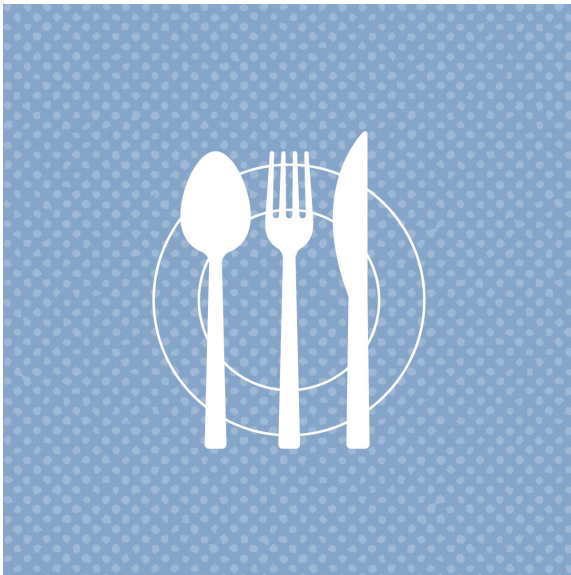
## HOW TO MAKE

### DIRECTIONS

In a medium saucepan, bring to a boil: 1 ¾ cups water and 2 tbsp margarine. Reduce heat to medium.

Slowly stir in pasta and Special Seasonings. Boil uncovered 6 minutes. Stir in peas and green onion. Return to a boil. Continue cooking 2 to 4 minutes or until pasta is tender, stirring frequently.

Sauce will be thin. Stir in clams and tomato. Let stand 3 to 5 minutes to thicken.



PREP  
TIME  
10min



COOK  
TIME  
10min



SERVES  
3

## PRODUCT

