

# Florentine Imitation Crabmeat

Experience the essence of Italy with Florentine Imitation Crabmeat, blending the delicate flavors of imitation crab with spinach, cheese, and aromatic Italian seasonings for a deliciously satisfying dish reminiscent of Florence.

## INGREDIENTS

**1 package (4.8 oz)** PASTA RONI® Angel Hair Pasta & Herbs

**1 ½ cups** water

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

**2/3 cup** milk

**1** garlic clove, minced or pressed

**8 oz** chunk style imitation crabmeat

**1/4 cup** roasted red pepper strips or 1 medium tomato, coarsely chopped

**3 cups** loosely packed fresh baby spinach

**2 tbsp** chopped fresh basil (optional)

Shredded Parmesan cheese or Italian cheese blend

**1/4 cup** chopped onion

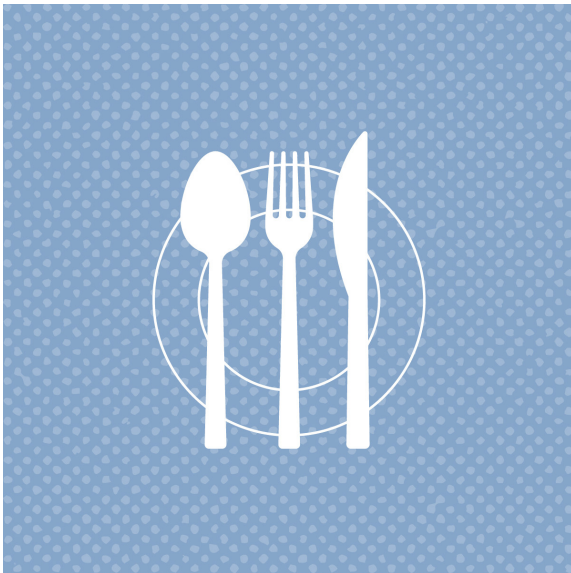
## HOW TO MAKE

### DIRECTIONS

In a large saucepan, bring just to a boil: 1 ½ cups water, 2/3 cup milk and 2 tbsp margarine. Reduce heat to medium.

Slowly stir in pasta, Special Seasonings, onion and garlic. Separate pasta with fork, if needed. Return to a boil. Boil uncovered 3 minutes. Add crabmeat, spinach and red pepper; bring back to a boil. Continue cooking 1 to 2 minutes or until pasta is tender, stirring frequently.

Sauce will be thin. Let stand 3 to 5 to minutes to thicken. Stir in basil, if desired. Serve with cheese.



PREP  
TIME

5min



COOK  
TIME

15min



SERVES

3

## PRODUCT

