



PREP
TIME

5min



COOK
TIME

15min



SERVES

3

Creamy Seafood with Cooked Shrimp

A luxurious creamy seafood dish featuring plump cooked shrimp harmonizing in a rich and indulgent sauce for a truly elegant dining experience.

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 1/4 cups water

1/2 cup milk

1 1/2 cups broccoli flowerets

12 oz medium cooked shrimp

1 tbsp lemon juice

1 tsp lemon zest

HOW TO MAKE

DIRECTIONS

In a medium saucepan, combine pasta and Special Seasonings, 1 1/4 cups water, 1/2 cup milk, 3 tbsp 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 shrimp; 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.

PRODUCT

