



Savory Shrimp and Italian Herb Pasta

You can turn any meal into a special occasion when you serve this delectable recipe, made with Rustic Recipes Olive Oil & Italian Herb flavor.

INGREDIENTS

1 package (4.6 oz) PASTA RONI® Olive Oil & Italian Herb

3 tsp olive oil, divided

1/2 lb medium shrimp, peeled, deveined and rinsed

3/4 cup dry white wine, reduced-sodium chicken broth OR vegetable broth

1/4 cup chopped sun-dried tomatoes (not oil packed)

1 1/2 cups sugar snap peas OR fresh asparagus pieces (2-inch pieces)*

1 tbsp snipped fresh basil OR 1 tsp dried basil (optional)



PREP
TIME

10min



COOK
TIME

16min



SERVES

4

PRODUCT



HOW TO MAKE

DIRECTIONS

Prepare Rustic Recipes Olive Oil & Italian Herb Pasta Roni® according to package directions using 1 1/2 tsp oil.

Meanwhile, in 10-inch nonstick skillet, heat remaining oil over medium heat. Add shrimp to skillet and sauté 3 to 4 minutes or until shrimp are opaque, stirring occasionally. Remove shrimp; set aside.

Add wine and tomatoes to skillet. Bring to a boil over medium-high heat. Add peas; continue cooking, uncovered, about 3 minutes or until liquid is reduced and peas are crisp-tender, stirring occasionally.

Combine shrimp and vegetable mixture with cooked pasta. Garnish with basil, if desired.