



PREP  
TIME

5min



COOK  
TIME

15min



SERVES

4-6

## PRODUCT



# Venetian Seafood Pasta

Experience the essence of Venetian cuisine with this exquisite seafood pasta, featuring a delectable medley of fresh seafood tossed with al dente pasta in a rich and savory sauce.

## INGREDIENTS

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

**1 cup** peeled, cooked shrimp

**2 cans (6.5 oz each)** minced clams, undrained

**1 cup** tomato juice

**1/2 cup** dry white wine or reduced sodium chicken broth

**2 tbsp** chopped fresh parsley

**1 tbsp** lemon juice

**1 ½ tsp** grated lemon peel

**2 tbsp** capers (optional)

## HOW TO MAKE

### DIRECTIONS

In 3-quart saucepan, prepare Rustic Recipes Olive Oil & Italian Herb Pasta Roni according to package directions through Step 3, then stir in shrimp, clams, tomato juice, wine, parsley, lemon juice and peel. Continue simmering 3 minutes or until mixture is heated through, stirring occasionally.

Let stand covered 3 to 5 minutes before serving. Garnish with capers, if desired.