

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

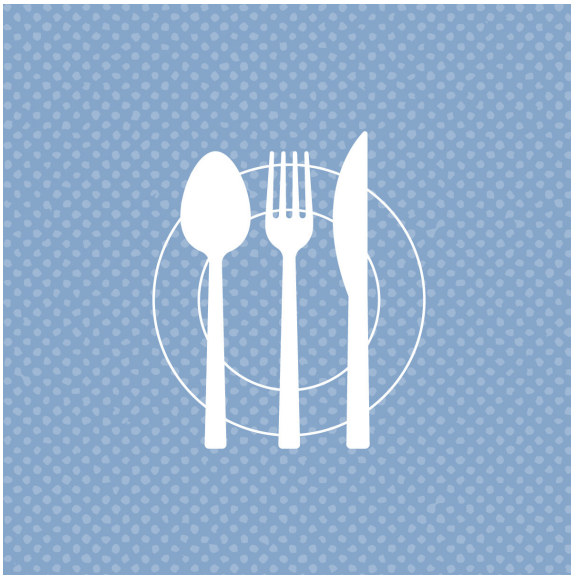
- 1 package (4.6 oz)** PASTA RONI® Olive Oil & Italian Herb
- 1 cup** peeled, cooked shrimp
- 2 cans (6.5 oz each)** minced clams, undrained
- 1 cup** tomato juice
- 1/2 cup** dry white wine or reduced sodium chicken broth
- 2 tbsp** chopped fresh parsley
- 1 tbsp** lemon juice
- 1 1/2 tsp** grated lemon 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.



PREP
TIME

5min



COOK
TIME

15min



SERVES

4-6

PRODUCT

