

# Shrimp Florentine

Savor the elegance of shrimp Florentine, a decadent dish marrying succulent shrimp with creamy spinach sauce and aromatic seasonings for a gourmet dining experience.

## INGREDIENTS

**1/3 cup** dry white wine or water

**2/3 cup** milk

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

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

**1 tsp** dried basil

**1 10 oz package** frozen chopped spinach, thawed, well-drained

**1/4 cup** roasted red peppers, cut into strips

**1 clove** garlic, minced

**1 12 oz package** frozen cleaned precooked shrimp thawed, well-drained

## HOW TO MAKE

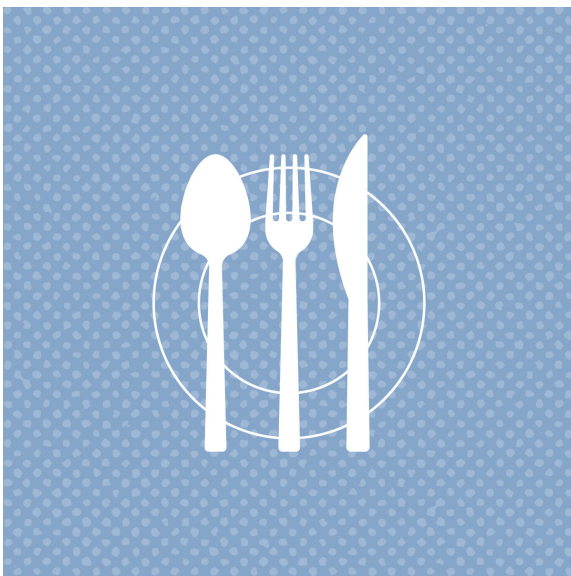
### DIRECTIONS

In medium saucepan, combine 1 cup hot water, wine, milk and margarine. Bring just to a boil. Gradually add pasta while stirring, separating pasta with a fork if needed.

Stir in contents of seasoning packet and basil. Reduce heat to medium. Boil uncovered 2 minutes, stirring frequently.

Add spinach, red pepper and garlic. Continue to boil 2 minutes, stirring frequently.

Sauce will be very thin, but will thicken upon standing. Remove from heat. Stir in shrimp. Let stand 3 minutes or until desired consistency. Stir before serving.



PREP  
TIME

5min



COOK  
TIME

15min



SERVES

4

## PRODUCT

