

Seafood Parmesan

A succulent blend of shrimp topped with Parmesan cheese creating a tantalizing Seafood Parmesan dish.

INGREDIENTS

1 (4.6 oz) package PASTA RONI® Garlic & Olive Oil Vermicelli

1 lb uncooked large shrimp, peeled, de-veined

2 tbsp margarine, butter or spread with no trans fat

2 cloves garlic, minced

1 tsp paprika

1 tsp cayenne pepper

1/4 cup grated Parmesan cheese

3/4 cup frozen or canned peas, drained

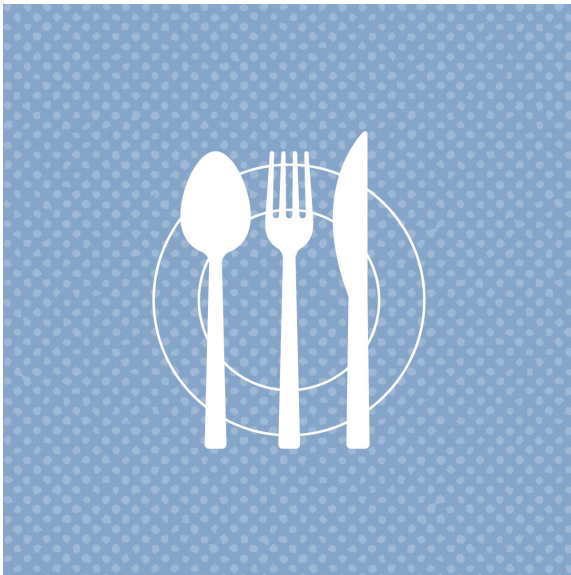
HOW TO MAKE

DIRECTIONS

In large saucepan over medium heat, melt margarine. Add shrimp, garlic, paprika and cayenne pepper; sauté 2 minutes. Remove from saucepan; set aside.

In same saucepan, bring 1 ¾ cups water to a boil. Slowly stir in pasta and Special Seasonings; reduce heat to medium. Gently boil uncovered, 6 minutes, stirring occasionally.

Stir in shrimp mixture and peas; boil 3 to 4 minutes more or until pasta is tender, stirring frequently. Let stand 5 minutes before serving. Serve with cheese.



PREP
TIME

5min



COOK
TIME

20min



SERVES

4

PRODUCT

